

# Quinta do Passadouro®

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## Passadouro White 2022

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### TASTING NOTES

Passadouro white 2022 is characterized by its intense fruity character coupled with some very attractive floral notes and white pulp fruit. Very elegant and balanced on the palate. This delicious fruit and acidity are all wrapped in subtle vanilla and oaky undertones from the barrel fermentation and ageing. A long aftertaste follows.

### BLEND

56% Códega de Larinho, 20% Fernão Pires, 12% Viosinho, 12% Rabigato

Harvest: from 27th August to 1st September

### VINIFICATION

18% of this wine was fermented in French oak barrels for a period of 24 days at temperatures between 15 and 17°C. The rest was fermented in stainless steel tanks at slightly lower temperatures. No malolactic fermentation. Cultured yeasts are used.

### MATURING

Bâtonnage is done for three months once a week after fermentation.

### SERVING TEMPERATURE

9°C-11°C

### TERROIR

Appellation  
Douro Doc - Sub-region of Cima Corgo  
Rio Pinhão Valley

Vineyard description  
Altitude: 500-600 mts  
Soil: schist and granite  
Plantation system: traditional walled terraces made with schist stone

### WINE ANALYSES

Alcohol: 13%  
Total sugar: 0.6g/dm<sup>3</sup>  
Total Acidity: 5.50g/dm<sup>3</sup>  
pH: 3.30