



QUINTA DA CÔRTE

# CÔRTE WHITE

## DOC DOURO - 2019

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**Category:** AOC Douro.

**Soil:** Schist.

**Climate:** Mediterranean - very low annual rainfall, hot, dry summer.

**Varieties:** 100% Viosinho.

**Vintage:** 2019.

**Date of harvest:** 11<sup>th</sup> and 12<sup>th</sup> September 2019.

**Vintage 2019:** In general, the viticultural year experienced significant oscillations during the winter and spring, with December 2018 and May 2019 much warmer than normal and January and June colder than normal. Some heat waves were recorded, especially during the month of July. Precipitation, mainly in winter and spring, was below normal except for the months of November and April when it was above normal. The period from May to September was considered to be very dry as there was virtually no rain. This lack of rain, combined with high temperatures, exacerbated the severe drought experienced in the previous months. The harvest period was marked by high temperature variations.

**Vinification and Growing:** Fermentation in new 500-litre French oak barrels. Maturing in these same barrels until bottling.

**Bottling:** 20 March 2020.

**Analytical data:** Alcohol content - 14 %vol. • pH - 3.05 • Total acidity - 6.90 g/l (tartaric acid).

**Serving temperature:** Between 12 and 15 °C.

**Number of bottles:** 3,300 bottles.

**Aging:** 2 years or more, if kept in good conditions.

**Tasting notes:** Buttery and smoky notes conferred by the wood. White fruit and floral aromas. Very lively in the mouth, with freshness, unctuous and persistent.

**Serving suggestions:** Goes well with cheese starters, cod gratin and sushi.

Commentaire: \_\_\_\_\_

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