



QUINTA DA CÔRTE

CÔRTE WHITE

DOC DOURO - 2020

Category: DOC Douro.

Soil: Schist.

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

Grape Variety: 100% Viosinho.

Vintage: 2020.

Date of harvest: September 7th 2020.

Vintage 2020: The 2020 vintage was both hot and very dry, with only one rainy episode in April. With an extremely hot July, the first period of the year was the hottest since 1931. And it is not the particularly hot and dry weather of the first week of September, during which the harvest took place, that will contradict this major trend of the year 2020.

Vinification and ageing: Fermentation in 500-litre French oak barrels. Ageing in the same barrels until bottling. For 7 months.

Bottling: 20 May 2021.

Analytical data:

Alcohol content - 13,5 %vol.

pH - 3.29

Total acidity - 6.0 g/l (tartaric acid).

Serving temperature : Between 12 and 15 °C.

Number of bottles: 3,324 bottles.

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

Tasting notes: We find buttery and smoky notes brought by the oak. White fruit and floral aromas give the wine a beautiful elegance. Very lively on the palate, it surprises by its freshness, its creaminess and its persistent finish.

Serving suggestions : To be enjoyed with cod confit Portuguese style with potatoes and green vegetables from the garden.

