



QUINTA DA CÔRTE

CÔRTE White Wine

DOC DOURO - 2021

Category: DOC Douro.

Soil: Schist.

Climate: Mediterranean – very little annual rainfall, hot and dry summer.

Grape Varieties: 100 % Viosinho.

Harvest year: 2021.

Harvest date: 10th and 20th of September 2021.

Vintage Weather data: Overall, 2021 was surprising. If, on the one hand, we had records from previous years that were very hot and dry, characterized by the growing impact of climate change, this year proved to be one of the coolest during the vine's growth cycle and during the harvest. The hot waves that have become a habit in the Douro did not occur, and on the contrary, 2021 presented us with a cool and smooth summer. It was observed during the harvest season that the weather forecasts were constantly changing. It should be noted that the weather recorded during this season in the Douro was beneficial. Thus, there was no need to rush the grapes cut due to signs of dehydration or water stress, but rather to slow down, so that the plants took full advantage of the available soil water. This last factor, the mild temperatures and the absence of grapes being cut on Sundays led to a slower harvest than usual at Quinta da Côrte.

Vinification: Fermentation in 500 l Austrian oak barrels.
Maturation in the same barrels until bottling.

Bottling date: March 11, 2022.

Analytical data:

Alcohol content – 13 %vol.

pH – 3,18.

Total Acidity – 6,10 g/l (tartaric acid).

Service temperature: 12 to 15 °C.

Number of bottles: 10 000 75 cl bottles.

Conservation: In good conditions, 2 or more years.

Tasting Notes: Buttery and smoky notes given by the wood. Very fresh. White fruit and floral aromas. Very lively in the mouth, with good acidity, unctuous and persistent.

Food pairing: Cod confit on a mashed potato and sauteed turnip greens.

Comment: _____

