



QUINTA DA CÔRTE

CÔRTE White Wine

DOC DOURO - 2022

Category: DOC Douro.

Soil: Schist.

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

Grape Varieties: 100 % Viosinho.

Harvest year: 2022.

Harvest date: 5th to 7th of September 2022.

Vintage Weather data: The year 2022 was quite hot and dry. There were numerous heat waves during the months of June, July and August and only 116 mm of precipitation from January until the beginning of the harvest date, very different from last year when 306 mm were recorded in the same period. In general, the excessive heat and lack of water in the soil slowed down the vegetative development of the plants and led to the formation of smaller, less dense bunches and grape berries, but rich in aromas and phenolic compounds. During the harvest, the weather conditions recorded did not suffer significant fluctuations, which allowed the cutting of grapes for DOC Douro wines and fortified wines.

Vinification: Fermentation in 500 l Austrian oak barrels.

Maturation in the same barrels until bottling.

Bottling: March 3rd, 2023.

Analytical data:

Alcohol content – 13,5 %vol.

pH – 3,28.

Total acidity – 5,0 g/l (tartaric acid).

Service temperature: 12 to 15 °C.

Number of bottles: 12 434 75cl 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 sautéed turnip greens.

Comments: _____





QUINTA DA CÔRTE

CÔRTE White Wine

DOC DOURO - 2022

Very fresh, and with buttery and smoky notes, which the wood has given it, this wine with white fruit and floral aromas is very lively. As it has good acidity, it perfectly accompanies illustrious seafood, and for that reason I would recommend, to start the meal, a seafood starter, a steamed crayfish, with clarified butter sauce, Provençal herbs and strips of toasted bread. The flavor of the sea and the textures of the dish challenge the palate in a harmonious combination.

Chefe Couto

https://www.instagram.com/chef__couto/

Restaurant Tree House

https://www.instagram.com/treehouse_maputo/

