



QUINTA DA CÔRTE

CÔRTE WHITE

DOC DOURO - 2023

Category: DOC Douro.

Soil: Schist.

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

Grape Varieties: 100% Viosinho.

Harvest year: 2023.

Harvest Date: August 29th and 30th, 2023

Vintage Weather data:

“At Quinta da Côrte, the 2023 harvest took place between the period from August 23rd to September 15th (24 days).”

The 2023 harvest started earlier due to the extreme heat and drought of August, with average temperatures of 33°C during harvest and peaks of 43°C. In September, conditions changed, with average temperatures of 28°C and high precipitation (89mm), improving soil moisture and reducing meteorological drought. Compared to the previous harvest, 2023 was more favorable, benefiting from winter and spring rains that allowed healthy vegetative development of the vines. September's rainfall was especially beneficial for the Touriga Nacional and Touriga Franca varieties, generally improving the quality of the grapes. The absence of water stress and mild temperatures until August were crucial for the overall health of the vineyard, ensuring a gradual evolution of grape maturation.

Vinification: Fermentation in 500-liter Austrian oak barrels. Aging in the same barrels until bottling.

Engarrafamento: April 12th, 2024.

Dados analíticos:

Alcohol Content: 13.5% vol.

pH: 3.37

Total Acidity: 5.7 g/l (tartaric acid)

Service temperature: 2 to 15 °C.

Number of bottles: 9,968 bottles of 75 cl.

Conservation: 2 years or more if stored in good conditions

Tasting Notes Buttery and smoky notes imparted by the wood. Very fresh. White fruit and floral aromas. Very lively on the palate, with good acidity, unctuous and persistent.

Pairing: Fresh sea fish combined with new potatoes and grilled vegetables. White meats, mild and delicate cheeses. Excellent as an aperitif.



Bottle 750 ml: 5600268956573 **Box 6 bottles:** 15600268956600