



QUINTA DA CÔRTE

# Côrte Princesa Douro DOC White 2024

**Category:** DOC Douro.

**Soil:** Schist.

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

**Grape Varieties:** 100% Viosinho.

**Harvest year:** 2024.

**Harvest Date:** September 5<sup>th</sup> to 9<sup>th</sup>, 2024

**Vintage Weather data:**

At Quinta da Côrte, the 2024 harvest took place in two stages. The first phase took place on the 5<sup>th</sup>, 6<sup>th</sup> and 9<sup>th</sup> of September with the cutting of Viosinho grapes and the second phase took place between the 18<sup>th</sup> of September and the 9<sup>th</sup> of October with the red grapes.

It was a harvest that was characterized by starting late compared to recent years, very possibly due to the fact that the month of August was one of the hottest and driest of all time, rainfall, in turn, was non-existent, characterizing this month as the driest of the last 35 years, which led the soil water index to reach the permanent wilting point and the increase in the area in meteorological drought.

The amount of precipitation recorded between September 19 and 26, with 23 mm accumulated, contributed to the increase in the water content in the soil and, consequently, to the reduction in the area in drought.

In short, the 2024 harvest was challenging and forced us to wait for the right moment to start harvesting. And waiting for the right moment was, without a doubt, the best decision. The thermal amplitude recorded in September contributed to the gradual ripening of the grapes.

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

**Bottling:** April 11<sup>th</sup>, 2025.

**Analytical Data:**

Alcohol Content: 12.5% vol.

pH: 3.23

Total Acidity: 6.0 g/l (tartaric acid)

**Service temperature:** 12 to 15 °C.

**Number of bottles:** 10,948 bottles of 75 cl.

**Conservation:** 2 years or more if stored in good conditions

**Tasting Notes** Fruity aroma expressing a citrus touch. Lively in the mouth, with good acidity, unctuous and persistent with light smoky notes given by the wood.

**Pairing:** Confit codfish on top of mashed potatoes and sautéed turnip greens.

