

ALDEIA VINHATEIRA DE PROVESENDE

QUINTA DO CUME

RESERVA WHITE

2022

REGION: DOURO- CIMA CORGO

SOIL: XISTO

GRAPE VARIETIES: 55% Malvasia Fina, 15% Rabigato, 15% Viosinho, 15% Gouveio



ANALYTICAL VALUES:
ALCOHOL: 13%
pH: 3,17
TOTAL ACIDITY: 6,1 g/L
VOLATILE ACIDITY: 0,2 g/L
RESIDUAL SUGAR: 0,6 g/L

VINIFICATION:
60% In stainless vats with a temperature control of 16 ° C
with the remaining 40% fermenting in French oak barrels.

AGING:
40% aged in French oak barrels

TASTING NOTES:
Citrus color with intense aromas of ripe white fruits and beautifully controlled oak. Great freshness and excellent concentration. A gastronomic wine, comprising of mineral traits and very fine acidity with a long and persistent ending.

WINEMAKERS: Jean-Hugues Gros e Frederico Cudell Tenreiro

BOTTLING: 7333 (of 750 mL) (OCT'23)