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QUINTA DO PARAL
RESERVE WHITE

HARVEST YEAR

2022

DENOMINATION

VINHO REGIONAL ALENTEJANO

VINEYARD

30 hectares in Vidigueira, **Alentejo**, **Portugal**

GRAPE VARIETALS

Chardonnay (60%), Sauvignon Blanc (40%)

HARVEST

Manual

VINIFICATION

After manual bunch selection, the grapes were pressed after destemming. The must went carefully through static decantation and fermented at controlled temperature (12- 16°) in French oak barrels. After fermentation, it aged for six months on the fine lees resulting from fermentation.

TASTING NOTES

The harmony of tropical fruit aromas, lime and mineral notes, combined with the toasty notes of the barrel, result in a fresh, long and elegant wine of persistent, crisp acidity.

Bottling may 2024



VITICULTURE

SOIL GEOLOGY

Granitic and Schistose

TEXTURE

Sandy Loam

CONDUCTION

Unilateral System

PRODUCTION

6 ton/ha

TECHNICAL INFORMATION

ALCOHOL/VOLUME	13 %
VOLATILE ACIDITY	0,76 g/dm³
TOTAL ACIDITY	5,4 g/dm³
TOTAL SUGARS	0,9 g/dm³
PH	3,36

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