



“Through this wine, I tried to express the coolness of summer nights in one of the hottest regions in Portugal, the Douro Superior. The estate’s very poor granite soil limits production, creating a natural balance between productivity and concentration of the grapes’ aromas. The cool nights preserve acidity and concentrate the aromatic properties.

Mineral and citric aroma of grapefruit and exotic fruits, with discreet barrel notes well integrated. Very persistent and fresh mouth with citric notes and very lively acidity, balanced by fat and well-structured notes of the barrel ageing, foreseeing a great longevity.”

Rui Roboredo Madeira



QUINTA DA PEDRA ESCRITA RESERVA / WHITE / 2016

Fermentation and ageing with fine lees stirred “batonnage” in 500 Lts French oak barrels / Single estate grapes of Verdelho, Rabigato, Alvarinho and Viognier. / Very sandy granite soil in the Douro Superior, at an average altitude of 575 metres.

GRAPES

Verdelho (30%), Rabigato (30%), Alvarinho (20%), Viognier (20%).

ORIGIN

Quinta da Pedra Escrita estate is located in Freixo de Numão - Douro Superior, with an average altitude of 575 meters. The windy and dry soils of the Estate are mainly of granite, sandy and very poor in nutrients. Here I grew my first vineyard, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times, with very concentrated grapes due the low yields.

This is a tradition that we want to bring back to a world of increasingly stereotyped wines, and that emphasizes the unique character of the Douro's white wines.

VINIFICATION

Hand-picked grapes to small perforated boxes of 15 kg. The grapes are pressed without crushing and without destemming under an inert atmosphere in order to preserve all the aromatic potential of the grapes. A great effort is made to ensure that all pre-fermentation operations are carried out to the strictest possible extent and are therefore responsible for the intrinsic quality of the future wine preserving its primary aromas.

AGEING

Fermentation and ageing stirring the fine lees “batonnage” in French oak barrels of 500 Lts until bottling in June.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2016

APPELLATION
DOC DOURO

ALCOHOL
13,5%

pH 3,17

TOTAL ACIDITY
6,17 g/dm³

TOTAL SUGARS
1,0 g/dm³

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