

## 2019 QUINTA DAS MAIAS GOUVEIO WHITE WINE

### Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** The year 2019 proved to be very balanced allowing the production of good grapes. A dry and mild winter was followed by a less rainy spring than usual, with the exception of April when it rained a little bit more, which favoured the absence of diseases in the vineyard and allowed a good flowering of all the grape varieties. The summer months had high temperatures, normal for the season (and without the excess seen in 2018); two days of light rain in August and another two in September allowed for hydric rebalance in the vineyards which in turn led to a balanced maturation and a perfect health condition of the grapes. The harvest, which began on September 10 and lasted until October 4, was relaxed with dry and sunny weather. The grapes showed a homogeneous ripeness, good health, good concentration with sugars and acidity in great balance. White wines, very aromatic and elegant, present an invigorating freshness. Reds with good concentration and structure lead to a good evolution potential.

**Grape varieties:** Gouveio (100%)

**Winemaking technology:** crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation with selected yeasts occurred in stainless steel vats at a controlled temperature of 16-18° C.

**Bottling:** the preparation of the wine for bottling consisted of a slight “collage”, a tartaric stabilisation by the action of the cold and a light filtration. Bottled in the middle of April 2020.

**Analysis:**

Alcohol by volume ( alc. / vol. ):	13.7%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	6.24
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.40
Dry Extract ( g / l):	19.0

**Organoleptic tasting:** yellow straw, perfectly clear; with peach, melon and exotic fruit flavours characteristics of this grape variety. In the mouth is fresh and very well balanced with a persistent finish.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 5-6 years ageing.

**Service:** it should be served at a temperature of 12°C, being an excellent aperitif and accompanying seafood and fish dishes.