CONCEITO

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WHITE 2018



Conceito Douro D.O.C White wine

GRAPE VARIETIES

Field blend of about 10 different traditional grape varieties, including Rabigato, Códega do Larinho, Códega, Gouveio, Donzelinho Branco, Folgazão, Arinto.

VINEYARDS

Granite soils. Made from a special block of a very old, prephylloxera vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Numão, 15 km to the West of Foz Côa.

VINIFICATION

Grapes picked by hand in small boxes. Grapes are refrigerated, and then pressed in pneumatic press, without destemming. Cold decanting, then fermentation with controlled temperature in French oak barrels and regular batônnage until one month before bottling, which took place in June 2017.

ÉLEVAGE

11 months in used oak barrels with regular bâtonnage. 6 months in bottle.

CHEMICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 7.2 g/l

pH: 3.06

Residual sugar: <0.6 g/l

WINEMAKING

Rita Marques and Manuel Sapage

PRODUCTION

5000 bottles

