



pormenor

RESERVA BRANCO 2021

Bottling:

18th October 2022

Chemical Analysis:

Alcohol: 12,00% vol.
PH: 3,02
Total Acidity: 8,08 g/dm³
Volatile Acidity: 0,36 gr/l
Total Sugar: 1,41 g/dm³
So₂ Free: 15 mg/dm³
So₂ Free: 55 mg/dm³

Grapes

Rabigato
Malvasia Fina

Quantity Produced and Bottled:

4.284 bottles 750ml
125 bottles 1500ml

Producer

Pormenor Vinhos

Vinification:

Pormenor Reserva Branco 2021 was produced with typical grapes from Douro, mainly Rabigato and a small part of Malvasia fina.

The grapes were harvested in the last week of August in order to achieve a good acidity and a balanced maturation.

Grapes from very old vines, above 80 years old and planted at altitudes between 550m to 650m, in Pombal de Ansiães - Douro Superior. The vines are North and south East faced in transition soils of typical schist and granit from Douro Region that provides freshness to the wine.

After a careful selection at the sorting table, the best grapes were gently pressed, and the juice was naturally decanted for 24 hours at low temperature. The fermentation was natural - spontaneous - with indigenous yeast, without any yeast addition in french oak barrels -500Lt and 228Lts, with no temperature control inside the barrel.

The wine aged in the same barrels with the small lees for 10 months and 2 more months in stainless steel. No battonage, until bottling.

Naturally stalized and unfined before bottling so it may produce natural sediments after a period in bottle.

As per all our wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.

Tasting Notes:

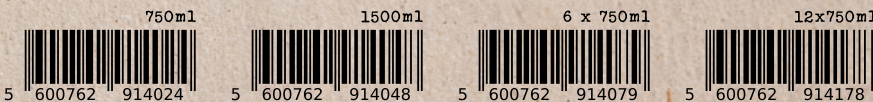
Clean and vibrant straw color.

On the nose, you can find contained floral aromas, with vibrant and strong minerality.

Acidity well marked with evidence of citrus, green apple and pineapple with some green herbs.

On the palate, it reveals good tension and intensity with a good natural volume, typical of old vines. A balanced and elegant acidity with medium long finish. A light touch of wood, well integrated with a light oxidation due the ageing in used barrel. We believe this wine has a good ageing potential.

Good for food with medium fat. Fish dishes, white meats, soft cheeses, codfish, risotto and poultry.





PORMENOR VINHOS, LDA


Sede/Cellar: Lugar de Gravio, 6120-084 Barcos, Tabuaço, Portugal

P.O. Box: Apartado 138, E.C. St. M. Feira, 4524-909 St. M. Feira, Portugal

Escritório/Office: Rua Dr. Elisio de Castro n. 57 Fr C, St. M. da Feira, 4520-213 St. M. Feira, Portugal

 www.pormenorvinhos.pt

 hello@pormenorvinhos.pt

 +351 223 225 100



pormenor