

Picotes

BRANCO
2023

White Varieties: Malvasia / Verdelho / Bastardo Branco / Posto Branco / Formosa / Dona Branca /

(among other traditional varieties from Arribas do Douro)

Vineyards: 5 diferent parcels / 100⁺ years average age (some with Integrated Production® or in certification)

Soils: Granit (predominance of quartz and mica) / Schist / Clay

Vintage: Year with excellent quality grapes / No disease incidence / Some sunburn

Harvest: 2 de september 2023 / Hand-picked / 20kg Boxes

Winemaking: Foot trodden with steams in a granite mill / 24h pre-fermentation maceration /

Spontaneous fermentation (with indigenous yeasts) in barrels and stainless steel /

Completed Malolactic fermentation

Ageing: 70% in French Oak Barrels with 3 to 6 uses and 30% in Stainless Steel

Bottling: 2120 bottles in May 2024

Physicochemical Characteristics: Alcohol: 13,4% | Total Acidity: 5,40 | pH: 3,64 | SO₂ Total: <40 | Total Sugars: <0,5

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