



Classification	Vinho Regional Minho (Regional Wine)		
Typo:	White		
Harvest:	2001		
Grape Varieties:	Avesso, Loureiro, Pedernã and Trajadura		
Area of vineyards:	Approx. 10 Hectares		
Age of vineyards:	15 years, on average		
Terroir:	Schistous, with some granitic influence		
Average Production:	50 hectoliters/6,8 tonnes, per hectare		
Harvest:	100% manual in 20kg boxes, during the first fortnight of October under excellent weather conditions. Unlike what is usual, in this year all grape varieties had an equally excellent performance, resulting in a harvest with a very good balance between volume and quality. One of the best harvests of all times at this Quinta.		
Vinification:	Crushing and Pressing in horizontal <i>Vaslin</i> presses, followed by fermentation in temperature controlled stainless steel vats. Malolactic fermentation → Stabilisation → Clarification (light).		
Wood maturation:	Partial during the malolactic fermentation for 40/50 days in 275 litre Portuguese new oak barrels, medium toast.		
Bottling:	64.000 bottles (750ml) in July 2002; Launched in May 2003.		
Potential:	At least 3-5 years, if stored under adequate conditions		
Analyse:	Alc. 11,3 by vol	Total acidity: 5,9 g/l	P.h.:3,39