

PAÇO  
de  
**TEIXEIRÓ**  
**2002**  
**AVESSO**

Classification	Vinho Regional Minho
Typo:	White
Harvest:	2002
Grape Varieties:	<b>Avesso (100%)</b>
Area of vineyards:	Aprox. 4,5 Hectares
Age of vineyards:	10 to 15 years
Location of Vineyards:	Douro river valley, just a few miles from Quinta do Côtto
Terroir:	Schist, with some granitic influence
Average Production:	26 hectoliters/3,5 tons, per hectare
Harvest:	100% manual, in 20kg boxes, between September 30 <sup>th</sup> and October 4 <sup>th</sup> . After a regular budding the growing period developed under perfect weather condition achieving good flower and productive levels. Harvest occurred partially under weat conditions however not affecting the grapes quality.
Winemaking:	Grapes 100% destemmed with light pressing in a pneumatic “Wilmes”; Fermentation in stainless steal vats with temperature control. Malolactic fermentation → Stabilization→ Light Filtering
Wood maturation:	Partially made (12%) for 40 days during malolactic fermentation in new Portuguese oak barrels (275 liters), medium toast.
Bottling:	9.000 bottles of 750ml in June 2003; Released in June 2003.
Potential:	3/5 years, if well kept under adequate cellar conditions;
Analyse:	Alc. 12,7 by vol    Total acidity: 5,5 g/l                      P.h.:3,46