

# PAÇO de TEIXEIRÓ

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| Classification         | Vinho Regional Minho (Regional Wine)   |
| Typo:                  | White  |
| Harvest:               | 2004   |
| Grape Varieties:       | Avesso (57%), Loureiro (22%), Trajadura (16%) and Pedernã (5%)   |
| Area of vineyards:     | Approx. 10 Hectares  |
| Age of vineyards:      | 10 to 20 years   |
| Location of Vineyards: | Douro river valley, not far from Quinta do Côtto   |
| Terroir:               | Schistous, with some granitic influence  |
| Average Production:    | 50 hectoliters/6,8 tons, per hectare   |
| Harvest:               | 100% manual in 20kg boxes, between 20 <sup>th</sup> and 29 <sup>th</sup> September, under excellent weather conditions. Harvest went on very quietly achieving high quality levels and a regular yield   |
| Vinification:          | 100% destemmed grapes, lightly pressed in a pneumatic “Wilmes” press, followed by fermentation in temperature controlled stainless steel vats. Malolactic fermentation → Stabilisation → Light Filtering |
| Wood maturation:       | Partial (12%) during malolactic fermentation for around 38 days in 225 litre new French oak barrels, medium toast  |
| Bottling:              | 54.000 bottles (750ml) in March 2005 (to be confirmed)   |
| Potential:             | 3 to 5 years, if stored under adequate conditions  |
| Analyse:               | Alc. 12,5 %      Total acidity: 6,5 g/l      P.h.:3,40   |