

PAÇO de TEIXEIRÓ

Classification	Vinho Regional Minho (Regional Wine)
Type:	White
Harvest:	2005
Grape Varieties:	Avesso (54%), Loureiro (29%), Trajadura (12%) 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:	55 hectoliters/7,8 tons, per hectare
Harvest:	100% manual in 20kg boxes, between 23 th September and 03 th October, under excellent weather conditions. Harvest went on very quietly achieving high quality levels and a regular yield
Wine Making:	100% destemmed grapes lightly pressed in a pneumatic “Wilmes”, followed by fermentation in temperature controlled stainless steel vats. Malolactic fermentation → Stabilisation → Light Filtering
Wood maturation:	Partial (12%) during malolactic fermentation for around 93 days in 225 litre new French oak barrels, medium toast
Bottling:	51.000 bottles (750ml - Screw Cap) in March 2006
Potential:	3 to 5 years, if stored under adequate conditions
Analysis:	Alc. 13 % Total acidity: 5,5 g/l P.h.:3,55