

PAÇO de TEIXEIRÓ

Classification	Vinho Regional Minho (Regional Wine)
Typo:	White
Harvest:	2008
Grape Varieties:	Avesso (60%), Loureiro (40%)
Area of vineyards:	Approx. 10 Hectares
Age of vineyards:	10 to 20 years
Location of Vineyards:	Douro Valley
Terroir:	Schist
Average Production:	45,7 hectoliters/6,2 tons, per hectare
Harvest:	100% manual in 20kg boxes, between days 24 September and 3 October, carried out under optimum conditions resulting climatic sound grapes with maturation balanced.
Vinification:	Grapes 100% destemmed with slight pressing, followed by fermentation in stainless steel vats. Malolactic fermentation → Stabilisation → Light Filtering
Wood maturation:	Partial (15%) during malolactic fermentation for around 90 days in 225 litre new French oak barrels (medium toast)
Bottling:	35.500 bottles in February 2009
Potential:	up to 3 years, if stored under adequate conditions
Analyse:	Alc. 11 % Total acidity: 5,10 g/l P.h.:3,50