

PAÇO de TEIXEIRÓ

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| Classification | Vinho Regional Minho (Regional Wine) |
| Typo: | White |
| Harvest: | 2006 |
| Grape Varieties: | Avesso (49%), Loureiro (34%), Trajadura (14%) and Pedernã (3%) |
| Area of vineyards: | Approx. 10 Hectares |
| Age of vineyards: | 10 to 25 years |
| Location of Vineyards: | Douro river valley, not far from Quinta do Côtto |
| Terroir: | Schist, with some granitic influence |
| Average Production: | 55 hectoliters/7,8 tons, per hectare |
| Harvest: | 100% manual in 20kg boxes, between September 18 th and October 2 nd , under regular weather conditions. Occasional showers have not compromised the achievement of high quality levels in the wines |
| 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 (15%) during malolactic fermentation for around 90 days in 225 litre new French oak barrels, medium toast |
| Bottling: | 44.000 bottles - 750 ml (Screw Cap) in March 2007 |
| Potential: | 3 to 5 years, under adequate cellar conditions |
| Analyse: | Alc. 12,1 % Total acidity: 5,2 g/l pH.:3,52 |