



Quinta dos Poços White 2024

Type of Wine: White.

Vintage: 2024

Varieties: Arinto, Viosinho e Malvasia Fina.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Production: 1.856 bottles.

Bottling: July 2025.

Soil / Climate: Xisto soils with a mediterranean climate.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Winemaker: Eng. António Narciso.

Alcohol Content: 12 % Vol.

Vinification: The grape picking is done by hand and the grapes are carried to the winery in small boxes. This is followed by the stalk removal, crushing, pressing and cold decantation into a stainless-steel tank. Later, the must completely clean is transferred to other stainless-steel tank where it will ferment in a controlled temperature around 15°C until the sugars' depletion. After alcoholic fermentation is complete the wine stays in the tank until bottling. After alcoholic fermentation completed the wine stays with battonage in the tank until bottling. Before is slightly clean and filtered so do not lose the good characteristics of the wine.

Maturation: 18 months in stainless steel vats.

Taste: It's a wine with a fresh, fruity and young taste, with aroma of young fruits. In the mouth is fresh with volume and acidity. It as minerality, good aromas and freshness.

Service: Good to drink now but able to keep some ears, due to the great natural acidity. Drink with fish, seafood or white meats. Serve at 8 to 10°C.

Keep the bottle in the horizontal, without light and in a room with controlled temperature and humidity.

