



Quinta dos Poços Reserve 2023

Type of Wine: WHITE.

Vintage: 2023

Varieties: 100 % Arinto.

Region: Douro.

Classification: DOC – Denomination of Controlled Origin.

Production: 1.249 bottles.

Bottling: May 2024.

Soil / Climate: Xisto soils with a mediterranean climate.

Producer: Sociedade Agrícola José Mesquita Guimarães, Lda.

Winemaker: Eng. António Narciso.

Alcohol Content: 13 % 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 tanks where it will start ferment in a controlled temperature around 15°C. The fermentation ends in barrels where it stays with batonnage 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.

Colour: .

Taste: It's a wine with a fresh, fruity taste, with aroma like apple and citric fruits. In the mouth is very fresh with volume and acidity. It has minerality, toasted aromas and freshness.

Pairing: Drink with fish, seafood or white meats. Serve at 8 to 10°C.

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

