

CONCEITO



CONCEITO WHITE 2016

WINE

Conceito

REGION

Douro D.O.C

TYPE

White wine

AGRICULTURAL YEAR

A warm and wet Winter was followed by a cold and extremely wet Spring, demanding for extensive labour to protect the vineyards. Ripening was slightly delayed and a hot and dry Summer, favouring the development of healthy grapes. A globally dry harvest with very welcomed moderate spells of rain ensured what ended up to be a high-quality crop.

GRAPE VARIETIES

Field blend of about 10 different traditional grape varieties, including Rabigato, C3dega do Larinho, C3dega, Gouveio, Donzelinho Branco, Folgaz3o, Arinto.

VINEYARDS

Granite soils. Made from a very old, pre-phylloxera vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Num3o, 15 km to the West of Foz C3oa.

VINIFICATION

Grapes picked by hand in small boxes. Grapes are refrigerated, and then pressed in pneumatic press, without destemming. Cold decanting, then fermentation with controlled temperature in French oak barrels and regular bat3nnage until one month before bottling, which took place in June 2017.

3LEVAGE

10 months in used oak barrels with regular bat3nnage.

CHEMICAL ANALYSIS

Alcohol content: 13% vol.

Acidity: 7.2 g/l

pH: 3.06

Residual content: 1.1 g/l

WINEMAKING

Rita Marques and Manuel Sapage

PRODUCTION

7.000 bottles