



# QUINTA DA PACHECA



## PACHECA WHITE

**Producer:** Quinta da Pacheda  
**Appellation:** Douro DOC, Portugal  
**Harvest:** 2017

## VITICULTURAL YEAR

The 2017 viticultural year was characterized by being extremely dry and hot. The evolution of climatic conditions has contributed to an earlier sprouting that has occurred throughout the entire vegetative cycle. The harvest began on August 11, in some white varieties, and then followed with normality in the red varieties until the end of September.

## VINEYARDS

The grapes were harvested from parcels installed at 300 meters of altitude in the region of Murça (Códega grapes) and from parcels at 500 meters in the Favaiois upland region (Moscatel Galego grapes).

## VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the wine-making center where they were slightly pressed after being cooled. The fermentation occurred in stainless steel vats at a controlled temperature between 12-14° C during 14 days.

## LOGISTIC INFORMATION

| 6 x 75 Cl | Cases / Layer | Layers / Pal | Europalette |              |
|-----------|---------------|--------------|-------------|--------------|
|           |               |              | Cases / Pal | Bottle / Pal |
|           | 25            | 4            | 100         | 600          |

## Barcodes

Bottle 75 Cl: 5602947000058

Case 6 x 75 Cl: 15602947000055

## TASTING NOTES

Pacheda Branco has an appealing light-yellow color with intense lime notes in the aroma. It presents a remarkable acidity in the mouth, giving it freshness, with volume of mouth and persistence that makes it an exciting wine to be served as an aperitif or accompanying fish dishes, sushi or salads.

## GRAPE VARIETIES

Moscatel Galego Branco and Códega

## WINEMAKER

Maria Serpa Pimentel

## CHEMICAL ANALYSIS

**Acohol by volume:** 12,5%

**pH:** 3,21

**Total acidity:** 6,40 g/L

**Residual Sugar:** <0,6 g/L