



QUINTA DA PACHECA

PACHECA GRANDE RESERVA BRANCO

Producer: Quinta da Pacheca

Appellation: Douro DOC, Portugal

Harvest: 2018

VITICULTURAL YEAR

The 2018 viticultural year was characterized by very low production due to a beginning year of extreme drought where it almost did not rain in the autumn and winter and the spring was extremely humid and cold. Sprouting occurred with a delay of about 3 weeks. The months of March to June had above average precipitation that maintained the delay of the vegetative cycle until the maturation period but replaced the levels of water in the soil that was available for the plants. However, the periods of intense rain and some climatic phenomena caused a big production loss that in some vineyards was total. The maturation occurred in dry and very hot weather. Harvesting began in early September for the white grape varieties and mid-September (12-15) for the reds. The good weather that lasted until the end of the harvest made it sound with the grapes entering the winery in good condition, originating balanced musts and consequently very good quality wines.

VINEYARDS

This wine is obtained from grapes of Viosinho and Rabigato varieties originated from several plots of vineyard planted at 300 meters of altitude.

LOGISTIC INFORMATION

	Europalette	
	Cases / Pal	Bottle / Pal
3 x 75 CL	112	336

Barcodes:

Bottle 75 Cl: 5602947002060

Case 3 x 75 Cl: 15602947002165

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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 in a pneumatic press. The resulting must was sent to stainless steel vats, inertized and cooled, where it remained for 24 hours to make the decantation. At the end of this period, it was transferred to another stainless steel vat where it was inoculated with selected yeasts, starting its fermentation. After 48 hours of the start of the alcoholic fermentation it was transferred to French and acacia oak barrels of 500L where the fermentation ended. Staged with weekly bâtonnage on fine lees for 12 months.

TASTING NOTES

Pacheca Grande Reserva Branco has golden yellow colour that evokes leaves of tea in the aroma and citrus touches enveloped by toasted notes of wood. In the mouth it is mineral, of unusual freshness given by the high acidity. Great gastronomic potential. Should be served at 16 °C.

GRAPE VARIETIES

Viosinho and Rabigato

BARREL AGING

12 months in 2nd year French and Acacia oak barrels with weekly bâtonnage

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Acohol by volume: 13%

pH: 3,27

Total acidity: 6,1 g/L

Residual Sugar: 1,1 g/L

