



QUINTA DA PACHECA



PACHECA RESERVA BRANCO

Producer: Quinta da Pacheda

Appellation: Douro DOC, Portugal

Harvest: 2019

VITICULTURAL YEAR

The viticultural year of 2018/2019 was characterized by large temperatures variations and annual precipitation lower than normal being this considered a dry year.

The climatic conditions led in a first stage to an advance of the vegetative cycle in relation to last years, an advance that has been attenuated during

the cycle. Despite the occurrence of high precipitation in April, the climatic evolution recorded later contributed to an excellent phytosanitary quality of the bunches in the harvest which started in mid-September.

VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the winemaking center where they were slightly pressed in a pneumatic press. The resulted must fermented at a controlled temperature of 14-16°C. Staged on fine lees after the alcoholic fermentation in stainless steel vats with French oak staves and with weekly bâtonnage during 9 months.

TASTING NOTES

Pacheda Reserva Branco presents an intense aroma with white fruits notes, tropical fruits and light citrus. In the mouth has a lively attack with very good structure and natural acidity that gives it well balanced freshness with the post-fermentative stage wood notes. Very harmonious ending.

BARREL AGING

9 months on fine lees and French oak with weekly bâtonnage

GRAPE VARIETIES

Arinto, Viosinho, Rabigato e C3odega

CHEMICAL ANALYSIS

Acohol by volume: 13,5%

pH: 3,14

Total acidity: 6,4 g/L

Total Sugar: 0,7g/L

LOGISTIC INFORMATION

6 x 75 CL	Cases / Layer	Europaete		
		Layers / Pal	Cases / Pal	Bottle / Pal
	25	4	100	600

Barcodes

Bottle 75 Cl: 5602947002410

Case 6 x 75 Cl: 15602947002471