



#### WINEMAKING

Rita Marques and Manuel Sapage

#### PRODUCTION

20.000 bottles

## CONTRASTE WHITE 2016

#### WINE

Contraste

#### REGION

Douro D.O.C

#### TIPO

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

Rabigato, Códega do Larinho, Códega, and Arinto.

#### VINEYARDS

Granite soils. Made from a 10 years old vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Numão, 15 km to the West of Foz Côa.

#### VINIFICATION

Grapes are refrigerated, and then pressed in pneumatic press. Cold decanting, then fermentation in barrels and stainless steel tanks with controlled temperature and regular batonnage until one month before bottling, which took place in April 2017.

#### ÉLEVAGE

6 months in new and used oak French oak barrels (30% of the wine) and stainless steel tank (70%) with regular bâtonnage.

#### CHEMICAL ANALYSIS

Alcohol content: 13% vol.

Acidity: 7.2 g/l

pH: 3,08

Residual sugar: 0.6 g/l