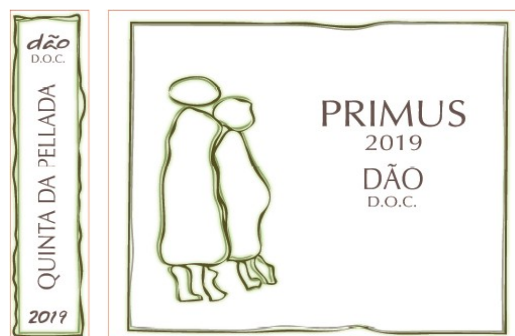


Quinta da Pellada Primus White 2019

Tasting Notes:

Intense and profound minerality. It's aromatic profile is deeply complex, with subtle hints of herbs which complement the soft floral aromas. It offers plenty of body without seeming heavy, and shows superb concentration. The finish is wonderfully complex, elegant and slightly salty.



Soil: Granite base with lines of sandy (70%) and clay (30%)

Vineyards: Vines with 70 years, with 5000 feet per hectare, located at 500 m at sea level.

Kind of pruning: Guyot

Grape Varieties: Field blend with 19 different type of grapes, from the old vineyard of Quinta da Pellada – Encruzado, Cercial, Bical, Verdelho, Málvasia, Terrantez, Cachorrinho, Douradinha, etc...

Vinification:

2019 in Dão was marked by a dry winter and the rain that fell in early spring allowed to obtain some water reserves in the soil, which supported the plant during the dry months of spring and summer. With this weather, verasion occurs in early July and harvest started a week earlier than in 2018.

After harvesting and a maceration period of 24 hours, a slow two month fermentation period took place, first in inox vats and later in 2nd year used barrels. Was followed by 9 months in concret egg vats with the fine lees. After bottling the wine aged in bottle. We just release the wine after two years of aging.

Technical Information:

Alcohol: 13,0% vol.

pH: 3,26

Total Acidity: 6,12 g/dm³

Free SO₂ at bottling: 30 mg/dm³

Total SO₂: 58 mg/dm³