

QUINTA DO CONVENTO

WHITE 2018

APPELLATION – DOC DOURO
PRODUCER – KRANEMANN WINE ESTATES
REGION – CIMA-CORGO, DOURO
COUNTRY – PORTUGAL

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed and lightly crushed followed by cold static decantation. Partial fermentation in 500 L French oak barrels and the remaining wine in temperature-controlled stainless steel tanks. Ageing on lees with batonnage for six months.

TASTING NOTES Pale lemon coloured wine with green hues, brilliant in appearance. Vibrant and intense nose, with floral notes of jasmine combined with apple and peach. Fresh and balanced acidity, good volume on palate in close harmony with the fruit, giving the wine a long creamy finish.

NOTES Store the bottle horizontally. Serve between 12 and 14°C.

TECHNICAL INFORMATION

Climate Mediterranean	Harvest date 26 September 2018	Alcohol 12.5%
Soil Mix of schist and granite	Harvesting Manual into 18 kg boxes	Total acidity 5.8 g/L (tartaric acid)
Varieties Rabigato, Viosinho, Gouveio and Arinto	Ageing Partial fermentation in 500 L French oak barrels and full lees for 6 months. Remaining wine in stainless steel tanks with batonnage for 6 months	pH 3.14
Average vineyard age 20 years	Production 6200 bottles	Winemakers Diogo Lopes and Anselmo Mendes
	Bottling / Launch March 2019 May 2019	

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296			No. Bottles / Box	6
Width (mm)	70			No. of Boxes / Layer	11
Depth (mm)	70			No. of Layers / Pallet	9
Net Weight (kg)	0.60			No. of Boxes / Pallet	99
Gross Weight (kg)					
Bottle 0.75 L	EAN	5605769022024			
Cardboard Box (6 x 0.75 L)	ITF	4560576903214			

