



DE ARINTO

2021

Bottling:

18th October 2022

Chemical Analysis:

Alcohol: 11,00% vol.

PH: 3,02

Total Acidity: 8,52 g/dm³

Volatile Acidity: 0,38 gr/l

Total Sugar: 0,6 g/dm³

So₂ Free: 15 mg/dm³

So₂ Free: 86 mg/dm³

Grapes

Arinto

Quantity Produced and Bottled:

2.016 bottles 750ml

65 bottles 1500ml

Producer

Pormenor Vinhos

Vinification:

A de Arinto Branco is a 100% Arinto grape.

2021 was a vintage with slow but balanced maturations reflecting very elegante wines, fresh and with a good structure. Perfect conditions for this wine, A de Arinto.

The vine, is a single plot planted at the Plateau of Alijó at more than 650mt altitude with more than twenty five years old in transition soils - from schist to granite.

The grapes were harvested in the first week of October, after the September rain with a good natural acidity and a balanced maturation.

Due to the high altitude that give to this place a very interesting thermal amplitude with warm days and cold nights -the grapes at the plateau, are always harvested later than usual, in Douro.

After a careful selection at the sorting table, the best grapes did a light maceration for 12 hours followed by a gentle and light press straight to old and used French oak barrels (300lts) where the fermentation was natural - spontaneous - with indigenous yeasts, without any yeasts additions.

After the alcoholic fermentation the wine, aged in the same oak barrels with the lees, without racking and no battonage for 10 months and 2 more months in stainless steel untill bottling.

This wine was naturally stalized and unfined before bottling so it may produce natural sediments after a period in bottle.

As per all our wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.

Tasting Notes:

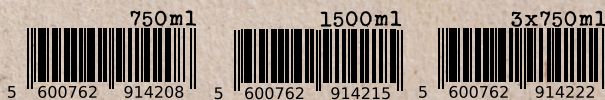
Clean and vibrant color.

On the nose, a light reduction mixed with light oxidation, nuts and green herbs, lemon flower and strong freshness.

On the palate is crispy, salty and citrus - lemon -with some dry fruit that gives a sweet sensation at the same time, cutting down the strong acidity.

A light touch of smoke very well integrated with a light oxidation due to the ageing in old barrel.

Despite being ready to be drink, we believe this wine has a strong ageing potential.



PORMENOR VINHOS, LDA

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