

# TRILHO

## pormenor

### Bottling:

26th April 2022

### Chemical Analysis:

Alcohol: 11,60% vol.

PH: 3,01

Total Acidity: 7,95 g/dm<sup>3</sup>

Volatile Acidity: 0,35 gr/L

Total Sugar: <0,60 g/dm<sup>3</sup>

So<sub>2</sub> free: <18 mg/dm<sup>3</sup>

So<sub>2</sub> Total: 84 mg/dm<sup>3</sup>

### Grapes

Rabigato

Arinto

### Quantity Produced and Bottled:

800 bottles 750ml

20 bottles 1.500ml

### Producer

Pormenor Vinhos

### Vinification:

Trilho Branco 2020 is produced in very small quantity from Rabigato and Arinto grown vines over 90-years of age. The vineyard has eastern exposure and sits above 600 meters altitude. The soil is yellow schist and granite, typical of Pombal de Ansiães in Douro Superior.

20 was a difficult harvest. The weather was not consistent in Douro. A very rainy winter and a balanced Spring gave way to a hot Summer. In order to achieve good acidity and a balanced maturation, the grapes were harvested in the last week of August.

After a careful selection at the sorting table, the grapes were gently pressed with whole cluster. The juice was not decanted and the fermentation was natural, spontaneous, in 500-liter used French oak barrels with indigenous yeasts. The wine aged for a year with the lees then an additional 6 months in stainless steel tank before bottling. No SO<sub>2</sub> was added before bottling. The wine was naturally stabilized and unfiltered and may produce natural sediments after a period of time 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 straw color. Discreet and light wooden notes due to the fermentation and ageing in very old barrels. Fresh fruit as plums, citrus and herbs.

In the palate a sharp acidity, medium, light volume and lot of elegance with, moderate alcohol and interesting aromatic complexity, that will give the pleasure of the tasting asking for one more glass.

The finish is impressive, expressive, long and cativating, and we believe this Trilho Branco has a promising and long ageing potential in bottle.

3x750ml

750ml

1500ml



5 600762 914307

5 600762 914291

5 600762 914314

### PORMENOR VINHOS, LDA

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