

PT

# QUINTA DO PARAL GRANDE RESERVA BRANCO

## ANO COLHEITA

2020

## DENOMINAÇÃO

DOC ALENTEJO, VIDIGUEIRA

## VINHA

30 hectares em Vidigueira, Alentejo, Portugal

## CASTAS

Antão Vaz e Arinto

## COLHEITAS

Manual

## VINIFICAÇÃO

After selecting the bunches by hand, the grapes were gently pressed and the must fermented at a controlled temperature in French oak vats where it aged for 14 months *sur lie* with *battonnage*.

## NOTAS PROVA

Vinho elegante, com aroma fresco de fruta tropical aliado às notas de casca de laranja, intenso mineral e especiarias envolvidas na *cremosidade* do toque de madeira do balseiro onde estagiou. Excelente equilíbrio, com final persistente de extrema elegância.

Engarrafamento junho 2023

Produção limitada: 3 160 garrafas de 750 ml  
100 garrafas Magnum



## VITICULTURA

### GEOLOGIA SOLO

Natureza Granítica e Xistosa

### TEXTURA

Franco Arenosa

### CONDUÇÃO

Cordão Unilateral

### PRODUÇÃO

4 ton/ha

## INFORMAÇÃO TÉCNICA

### ÁLCOOL/VOLUME

13,5 %

### ACIDEZ VOLÁTIL

0,78 g/dm<sup>3</sup>

### ACIDEZ TOTAL

6,2 g/dm<sup>3</sup>

### AÇUCARES TOTAIS

0,8 g/dm<sup>3</sup>

### PH

3,20



Quinta do Paral, 7960-131 Vidigueira, Portugal

+351 284 441 620

loja@quintadoparal.com

EN

# QUINTA DO PARAL GRAND RESERVE WHITE

## HARVEST YEAR

2020

## DENOMINATION

DOC ALENTEJO, VIDIGUEIRA

## VINEYARD

30 hectares in Vidigueira, Alentejo, Portugal

## GRAPE VARIETALS

Antão Vaz E Arinto

## HARVEST

Manual

## VINIFICATION

After manual selection of whole bunches, the grapes are destemmed and fermented in a press with mechanical treading, at controlled temperature (24-26°) for 15 days. Aged for 26 months in new French oak half barrels.

## TASTING NOTES

Elegant wine, with a fresh aroma of tropical fruit combined with notes of orange peel, an intense minerality and spices involved in the creaminess of the wood from the vat in which it was aged. Excellent balance, with a persistent finish of extreme elegance.

**Bottling July 2022**

**Limited production:** 3 160 bottles of 750 ml  
100 bottles Magnum



## VITICULTURE

### SOIL GEOLOGY

Granitic and Schistose

### TEXTURE

Sandy franc

### CONDUCTION

Unilateral Cord

### PRODUCTION

4 ton/ha

## TECHNICAL INFORMATION

### ALCOHOL/VOLUME

13,5 %

### VOLATILE ACIDITY

0,78 g/dm<sup>3</sup>

### TOTAL ACIDITY

6,2 g/dm<sup>3</sup>

### TOTAL SUGARS

0,8 g/dm<sup>3</sup>

### PH

3,20



Quinta do Paral, 7960-131 Vidigueira, Portugal

+351 284 441 620

loja@quintadoparal.com