

# QUINTA D' AGUIEIRA



## TERROIR

Located in Águeda, in the Northeast of the Bairrada Region, Quinta d'Aguieira features an incredible mosaic of micro-terroirs, painted over its 21 hectares. With the particularity that they rose from the riverbed, thousands of years ago, the soils at the Estate are alluvial deposits and the subsoils are rolled pebbles, coarse sand and some clay. These soils, at the origin of everything and studied for years, showed us the best that could be obtained from them with the most adapted grape varieties.

## WINEMAKING

Picked by hand, the best selected grapes ferment at controlled temperatures, after being pressed under low pressure. After fermentation, they age for eight months in French-oak barrels, of second year. After bottling, the wine ages in bottle for two and a half years.

## TASTING NOTES

Limpid, the seductive yellow color introduces the Quinta d'Aguieira white 2018 which surprises with the persistence of its aromatic freshness. The elegant and subtle wooden nuances involve the citrus and floral notes, overflowing from the glass. Smooth and well-balanced, this wine is intense, fruity and complex. The long and persistent finish witnesses its unique aging capacity.

## VINTAGE

2018

## BOTTLING

September 2019

## WINEMAKER

Manuel Soares

## GROWING AREA

Bairrada, Portugal

## GRAPE VARIETY

90% Maria Gomes, 8% Chardonnay, 1% Rabo de Ovelha, 1% Bical

## ALC. % VOL.

12,5%

## ACIDITY

6,0 g/L

## pH

3,3

## SUGAR

<2,0 g/L

## CELLAR POTENTIAL

Enjoy now or cellar up from 10 to 15 years

## PACKAGING

Wooden case for 3 bottles of 750ml

