

ARCO D'AGUIEIRA WHITE 2022

Producer Aveleda SA

Region Bairrada | **Denomination of Origin** DOC Bairrada | **Country** Portugal

Vintage 2022 | **Grape Varieties** Maria Gomes, Chardonnay, Rabo de Ovelha and Bical

Soil River alluvial deposits | **Subsoil** Rolled pebbles, coarse sand, and some clay

Alcohol Volume 12.5% Vol. | **Total sugar** < 2 g/l | **Total acidity** 6 ± 0,5 g/L | **pH** 2.9 to 3.5

Head Winemaker Diogo Campilho | **Winemaker** Rui Viana | **Wine Consultant** Valérie Lavigne

Bottle Date July 2023 | **Quantities** 6,141 bottles

Harvest 2022

In Bairrada, we awaited the perfect moment to commence the harvest. In the first week of September, we initiated the harvest of the grape variety Maria Gomes, followed by Chardonnay. Conversely, the reds required additional time to reach optimal maturation and were only harvested at the end of the month. The meticulous work in weeding the vineyards and the selection of grapes during the harvest allowed us to ensure a production level consistent with previous years, both in terms of concentration and the qualitative profile of Quinta D'Aguieira's wines.

Terroir

Located in Águeda, to the northeast in the Bairrada Region, Quinta d'Aguieira showcases an incredible mosaic of microterroirs, carefully crafted across its 21 hectares. Originating from the riverbed thousands of years ago, the soils of this estate consist of alluvial deposits, with subsoils composed of rounded pebbles, coarse sand, and some clay. These soils, the starting point of everything and studied for years, have revealed to us the best qualities that could be extracted with the most well-suited grape varieties.

Vinification and Aging

After the manual harvesting, the grapes are destemmed and gently pressed. The wine is decanted, and alcoholic fermentation takes place at controlled temperatures. This is followed by a 9-month aging process: the Maria Gomes variety ages in stainless steel tanks, while the other varieties undergo aging in second-fill French oak barrels with weekly bâtonnage.

Tasting Notes

Color / Bright pale yellow with greenish reflections.

Aroma / Elegant and fresh, with vibrant citrus notes of lemon and grapefruit, complemented by floral nuances and a subtle mineral touch.

Taste / Balanced and engaging, with well-integrated acidity and notes of white and citrus fruits. The texture is smooth, the structure well-defined, and the finish long and mineral-tinged.

Awards

Vintage 2021

- 91 Points | James Suckling

Vintage 2019

- 92 Points | Wine Enthusiast



Drink Responsibly.

Food Pairing

The freshness and citrus notes of this wine harmonize perfectly with a white fish ceviche, a spinach salad with strawberries and balsamic vinegar, or a creamy lemon risotto with chicken and wild mushrooms, highlighting its softness and elegance.

Recommendations

- . Serve at a temperature between 7° C e 10° C / 44.6° F and 50° F
- . Store horizontally in a dry, dark place
- . Consume within 10 to 15 years after bottling

Bottle Model Bordelaise Antik
Capacity 75 cl
Closure Cork
Cardboard Box 6x75 cl

Ingredients & Nutritional Information:

