

Quinta d'Aguieira White 2023

Producer Aveleda SA

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

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

Grape Varieties 65% Chardonnay, 35% Maria Gomes

Alcohol 13% Vol. | **Total sugar** <2 g/l | **Total acidity** 6.0 g/l | **pH** 3.3

Head Winemaker Diogo Campilho | **Winemaker** Rui Viana

Bottling Date August 2024 | **Quantities** 1672 bottles

Harvest 2023

The 2023 viticultural year in Bairrada was marked by an unstable and rainy spring, which required special attention to phytosanitary protection, especially during budbreak. The summer followed a typical profile, with high temperatures arriving in July and dry conditions that favored healthy grape development. However, September brought added challenges to the harvest due to rainfall, particularly for red varieties. At Quinta d'Aguieira, white grapes were harvested in the early days of September, with the early picking helping to preserve natural freshness and acidity. For the red varieties, the harvest was staggered: part took place before the rain to ensure concentration and balance, and part at the end of September and beginning of October, with careful selection to maintain quality. The year demanded precise viticultural decisions, which are reflected in wines of character, elegance, and precision.

Terroir

Located in Águeda, northeast of the Bairrada region, Quinta d'Aguieira presents an incredible mosaic of micro-terroirs, painted across 21 hectares. With the particularity of having originated on the riverbed thousands of years ago, the soils of Quinta d'Aguieira are alluvial deposits, and the subsoils consist of rounded pebbles, coarse sand, and some clay. These soils are at the foundation of everything, and extensive studies were conducted over the years to fully comprehend how to extract the maximum potential from the grape varieties planted there.

Vinification

The finest grapes are carefully selected, handpicked and destemmed. 65% of the batch undergoes fermentation in used 500L french oak barrels subjected to weekly bâtonnage. The remainder of the batch ferments and ages in stainless steel vats. Following a 9-month maturation process, the wine ages in the bottle.

Tasting Notes

Color Yellow-green

Aroma Displays aromatic freshness with notes of white fruit, citrus, and floral hints that lend lightness and vibrancy. Subtle, well-integrated oak notes add complexity, all balanced in perfect harmony.

Taste Full-bodied, complex, and smooth, featuring a creamy texture imparted by the Chardonnay and balanced by pronounced acidity, revealing excellent aging potential.

Awards

WINE ENTHUSIAST

- 92 points | Vintage 2022 and 2018

ROBERT PARKER

- 92 points | Vintage 2018

Food Pairing

The acidity of Quinta d'Aguieira White pairs perfectly with grilled scallops, as its aromatic freshness and citrus notes enhance those flavors while delicately complementing their subtlety. Its smooth and complex profile also gracefully accompanies the creaminess of a saffron risotto with asparagus, as well as a duck magret with red berries.

Recommendations

- . Serve at a temperature between 7°C and 10°C/ 44.6°F and 50°F
- . Store horizontally in a dry, dark place
- . Consume within 5 to 10 years after bottling

Bottle Model Bordalesa Imperial
Capacity 75 cl
Closure Cork
Wooden Box 3x75 cl

**Ingredients
& Nutritional
Information:**



Drink responsibly.

