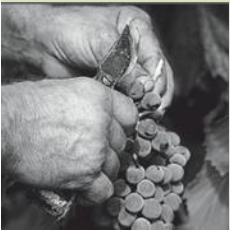


QUINTA DO PESSEGUIERO

ORIGINS White 2022



WINEMAKER	João Nicolau de Almeida
WINERY	Quinta Do Pessegueiro
APPELLATION	Douro
REGION	Douro, Portugal
GRAPE VARIETIES	60% Rabigato, 32% Viosinho, 8% Gouveio
TERROIR	Schist
HISTORY	Originally a leader in children's fashion, Roger Zannier is now involved in several wine-making regions in Portugal, and more recently in France. Roger Zannier had often gone to Portugal for business, and it was during this time he discovered the Quinta Do Pessegueiro domain and immediately fell in love with the incredible Douro region.



CLIMATE	The 2021/2022 wine-growing year was characterised by a warm, dry winter followed by a hot, dry spring and summer. The period in which the vines experienced vegetative growth was marked by reduced precipitation and high temperatures. Continuous drought and very high temperatures as the grapes ripened led to the need for an early harvest, which only slowed in early September thanks to falling temperatures and precipitation. These conditions were beneficial to grape maturation, contributing to higher-quality wines.
WINEMAKING	Harvested in September, the grapes were transported to the winery in 22Kg boxes, where they were kept in a cold storage for 12 hours, then partially crushed and pressed using vertical presses. Natural fermentation took place with indigenous yeast and the wine aged on fine lees in 600L barrels (30%) and stainless steel vats (70%). It was bottled in April 2023.
STYLE	Lemon-coloured, with fresh aromas of green apple, papaya and kumquat. In the mouth it is very lively, pleasant to drink, excellent acidity, with some buttery notes. It represents well the profile of a white wine from the Douro.
FOOD PAIRING	Cod fish cakes, Galician octopus, lobster salad. Serve around 50-54°F.
TECHNICALS	Alcohol: 13%, Total Acidity: 5.4 g/L, Residual Sugar: < 2g/L, PH: 3.24