



SAPATEIRO

RESERVA BRANCO

2017

Dry Vinho Verde, aged 18 months in French oak and bottled without addition of CO₂.



50% Alvarinho
50% Avesso

APPELLATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

650

WINE

Alcohol: 13.2 %

Residual Sugar: < 1.5 g/L

Total Acidity: 6 g/L

pH: 3.32

HARVEST & FERMENTATION

Selective harvest done by hand in the beginning of September of 2017 on 25KG baskets.

The fermentation was done in a stainless steel tank of 3000L.

After fermentation we aged the wine for 18 months in a new french oak barrel of 500L.

Before being released to the public, the wine aged another 9 months in the bottle.

VINEYARD

The vineyard is located, inside of our Wine Estate, in the village of Tabuado, municipality of Marco de Canaveses.

The vines are planted in granitic soils, between 140 and 170 meters of altitude, in a hill facing Northwest (NW) - Southeast (SE).

The average annual temperature is 13°C, and the average annual precipitation is around 1700 mm. During the Summer, the nights have temperatures between 15-20° Celsius and days between 32-38° Celsius, creating fluctuations in temperature sometimes as high as 20° C (*i.e.*: 37°C day - 17°C night).

The vineyard has a 100% sun exposure, but there are three rivers and some creeks close to the vineyard that highly influence the humidity levels of it. Two of those rivers are at 600 meters of distance, while the biggest one closest to it is at 1.9 Km - Tâmega river.

The Douro river is at 10.4 Km of distance.