

Picotes

BRANCO
2024

White Varieties: Malvasia / Verdelho / Bastardo Branco / Posto Branco / Formosa / Dona Branca /
(among other traditional varieties from Arribas do Douro)

Vineyards: 7 different parcels / 100+ years average age (some with Integrated Production® or in certification)

Soils: Granit (predominance of quartz and mica) / Schist / Clay

Vintage: Year with excellent quality grapes / No disease incidence

Harvest: 5 & 12 September 2024 / Hand-picked / 20kg Boxes

Winemaking: Foot trodden with steams in a granite mill / 24h pre-fermentation maceration /
Spontaneous fermentation (with indigenous yeasts) in barrels and stainless steel /
Completed Malolactic fermentation

Ageing: 80% in French Oak Barrels with 3 to 6 uses and 20% in Stainless Steel

Bottling: 3180 bottles in April 2025

Physicochemical Characteristics: Alcohol: 12,6% | Total Acidity: 4,90 | pH: 3,46 | SO₂ Total: 45 | Total Sugars: <0,5

