

Quinta das Bageiras



White 2014

Grape: Maria Gomes, Cerceal, Bical

Alcohol: 13 %

Annual Production: 13,000 bottles

The Quinta das Bageiras white comes from vineyards with just over 15 years of age. It is vinified using an ancestral process, in which the must is placed in small open decanters of 1m³, where it sits for 24 to 36 hours to achieve decanting through natural precipitation. At the end of this process, the must is transferred to stainless steel tanks where it ferments, with cooled temperature control. Only indigenous natural yeasts is used for fermentation that is native to the grape, with no addition of enzymes or extra yeasts.

Profile:

Lively and bright with slight notes of hay. A beautiful honey undertone with enormous phenolic power. Full and concentrated, powerful; almost chewy, vigorous and full of energy. The finish is almost endless.