



# QUINTA DE S. JOSÉ

## FLOR DE SÃO JOSÉ WHITE 2022



DENOMINATION	Doc Douro
TYPE	White
GRAPE VARIETIES	Arinto, Rabigato and Gouveio
REGION	Douro
SOIL	Schist
HARVEST	By hand to small cases of 20 Kg
VINIFICATION	Grapes harvested by variety and kept in cold storage at 5/6°C. After destemming, they are crushed. The must was gently pressed and decanted until achieving the necessary clarity. Fermented at a temperature of around 16°C, in tanks, for 3 weeks.
AGEING	The wine aged on fine lees for about 6 months, then racked, filtered and bottled.
ALCOHOL	12,5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	With a citrine color, the wine initially shows good floral notes, light tropical hints, later evolving into some discreet and elegant mineral notes. Elegant and complex, with a good fruit character, excellent balance between alcohol, fruit, and acidity, and a very elegant and long finish.