



# QUINTA DE S. JOSÉ

## FLOR DE SÃO JOSÉ WHITE RESERVA 2020



DENOMINATION	Doc Douro
TYPE	White
GRAPE VARIETIES	Old Vines
REGION	Douro
SOIL	Schist
HARVEST	By hand to small cases of 20 Kg
VINIFICATION	Grapes harvested by variety and plots in 20kg crates 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.
AGEING	Fermentation and subsequent aging took place entirely in 500-liter barrels, 60% new and 40% used. Lees were stirred every month to keep them in suspension. After eight months, the final blend was made, and the wine underwent fining before being bottled.
ALCOHOL	12,5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	With a citrine color, the wine initially appears very discreet and complex with mineral notes, later evolving into some fresh and floral notes, more discreet and elegant. In the mouth it is fresh, with a present and well-balanced acidity. Complex, and very elegant, it shows excellent balance between alcohol, fruit, and acidity, with a lively and quite long finish.