



# QUINTA DE S. JOSÉ

## FLOR DE SÃO JOSÉ WHITE RESERVA 2018



DENOMINATION	Doc Douro
TYPE	White
GRAPE VARIETIES	Old vines with predominantly Rabigato and Gouveio
REGION	Douro
SOIL	Schist
HARVEST	Grapes are harvested by variety and plots in boxes of 20Kg
VINIFICATION	Grapes are harvested by variety and plots in boxes of 20Kg, and put in cold at 5/6°C. After fully stalked, they are crushed. The must was subtly pressed and decanted until necessary limpidity.
AGEING	<p>Fermentation and subsequent ageing in barrels of 500 liters, 60% new and 40% used.</p> <p>Every month all the lees were removed to keep them in. After eight months the final blend was made and the wine is submitted to a fining before being bottled.</p>
ALCOHOL	12,5% vol.
TOTAL ACIDITY	6,1 g/l
RESIDUAL SUGAR	<4 g/l
TASTING NOTES	With a citrus color, the wine shows up initially very discreet and complex with mineral notes evolving for some fresh and floral notes, more discreet and elegant. In the mouth is fresh with very balanced and present acidity. Thin, very elegant and complex, shows an excellent balance between alcohol, acidity and fruit, and a thin and very long finish.