

# QUINTA DO CONVENTO



## WHITE 2018

APPELLATION – DOC DOURO  
 PRODUCER – KRANEMANN WINE ESTATES  
 REGION – CIMA-CORGO, DOURO  
 COUNTRY – PORTUGAL

**WINEMAKING** Manually harvested into 18 kg boxes, fully destemmed and lightly crushed followed by cold static decantation. Partial fermentation in 500 L French oak barrels and the remaining wine in temperature-controlled stainless steel tanks. Ageing on lees with batonnage for six months.

**TASTING NOTES** Pale lemon coloured wine with green hues, brilliant in appearance. Vibrant and intense nose, with floral notes of jasmine combined with apple and peach. Fresh and balanced acidity, good volume on palate in close harmony with the fruit, giving the wine a long creamy finish.

**NOTES** Store the bottle horizontally. Serve between 12 and 14°C.

### TECHNICAL INFORMATION

**Climate**  
Mediterranean

**Harvest date**  
26 September 2018

**Alcohol**  
12.5%

**Soil**  
Mix of schist and granite

**Harvesting**  
Manual into 18 kg boxes

**Total acidity**  
5.8 g/L (tartaric acid)

**Varieties**  
60% Rabigato, 20% Viosinho,  
10% Gouveio and 10% Arinto

**Ageing**  
Partial fermentation in 500 L  
French oak barrels and full lees  
for 6 months.

**pH**  
3.14

**Average vineyard age**  
20 years

Remaining wine  
in stainless steel tanks with  
batonnage for 6 months

**Production**  
6200 bottles

**Bottling / Launch**  
March 2019 | May 2019

**Winemakers**  
Diogo Lopes and  
Anselmo Mendes

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296	180	1600	No. Bottles / Box	6
Width (mm)	70	260	800	No. of Boxes / Layer	12
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,60			No. of Boxes / Pallet	96
Gross Weight (kg)	1,35	8,30	797		
Bottle 0.75 L	EAN	5605769032016			
Cardboard Box (6 x 0.75 L)	ITF	45605769032014			

