



MILAGRES ALVARINHO 2019

BY QUINTA DA PEDRA

Quinta da Pedra is one of the most historical properties in the Alto Minho region, dating back to the 17th century. It is situated in the heart of Monção and Melgaço, a sub region of the Vinho Verde appellation, where Alvarinho excels. The property has 30ha of vineyards, completely dry farmed, benefiting from pure granite soils. The vines, seated in a very gentle valley, benefit from plain solar exposure for perfect ripeness. Two wines are produced here: Milagres by Quinta da Pedra, which is our “perfect” Alvarinho and Graça da Pedra, which shows a more young version of this variety. Also, back vintages of Milagres can be released from time to time as a “Purple Edition”.

LOCATION	Monção, Minho, Portugal (appellation: Vinho Verde DOC)
TERROIR	Atlantic influenced climate. Vineyards planted on depressive soils of granite. High density plantation for better root penetration. Dry farmed for increased concentration.
VARIETALS	Alvarinho (100%)
VINIFICATION	Lightly chilled pre-fermentation maceration. Gentle pressing. Fermentation in stainless steel with controlled temperature. Final stage of fermentation finishes in very old used french oak barrels (+10 year old). Bâtonnage is carried out for the first 6 months. Malolactic fermentation may occur in some barrels. After 12 months in the barrels, the wine is transferred to stainless steel tanks, finned, filtered and bottled. It is released to the market with at least 2-3 years of ageing in the bottle.
TASTING NOTES	Bright yellow. Pronounced aroma of fresh stone fruit and stone fruit preserve, white flowers and wet rocks. Medium to full body, with a refreshing acidity that cuts through the palate. Silky texture and very long aftertaste, always very enticing.
SERVING TEMP	Serve between 8-10 C°.
STORAGE	In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature.
AGEING ABILITY	The wine is perfect to drink now, but will age beautifully until 2030-32.
PRODUCTION	18.700 (0,75L) and 400 (1,5L)
ANALYSIS	PH - 3,29 Total Acidity - 5,9 gr/lit (expressed as Tartaric Acid) Residual Sugar - <1,5 gr/lit Alcohol - 14%

