



H.O.

Reserva Branco 2022

WHITE WINE | DOC DOURO | PORTUGAL



H.O RESERVA BRANCO is born from the selection of plots of the Viosinho, Arinto, Rabigato and Verdelho varieties. With a predominance of Eastern sun exposure and shale and granite soils, the different plots are located at altitudes ranging from 250 to 400m in altitude, which requires rigorous monitoring of the maturation of the different terroirs and specificities of each grape variety.

Specifications

Alcohol

13%

Total Acidity

6,6 g / L

pH

3,1



Casts

40% Arinto

20% Rabigato

20% Viosinho

10% Verdelho



Enology

João Rosa Alves e

Tiago Alves de Sousa



Aging

6 months in oak with
periodic *bâtonnage*



Quantity Produced

3 266

Wine Year

The wine-growing year was characterized by a hot and dry winter, and an abnormally hot and dry spring and summer. The reduced rainfall throughout most of the growing season contributed to conditioning fungal diseases in the vineyard. However, the high temperatures recorded in May, July and August had an impact on the vine and grape maturation. The continuation of drought and very high temperatures during the maturation period forced early harvests, starting on the 5th of August, which slowed down with lower temperatures and precipitation in early September. These conditions were beneficial for quality and had little impact on quantity.

Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by the destemming, bag-by-bag selection and crushing of the grapes that are transported by gravity to the pneumatic press. After clarification of the must, the alcoholic fermentation began in a stainless steel tank at low temperatures that hovered around 16°C, in order to preserve all the varietal character of the grape variety. The alcoholic fermentation took place for approximately 20 days, where the different components were then aged for 6 months with periodic *bâtonnage*.

Tasting Notes

H.O RESERVA BRANCO 2022 is a wine with a nose full of personality, with notes of pear in syrup, lemon meringue, ginger and match head. Complex and with a vibrant freshness, but supported by an enveloping body and texture.

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