

Technical Specifications

Conceito White 2013

Wine: Conceito
Region: Douro D.O.C.
Type: White wine
Harvest year: 2013

Agricultural year:

Very wet Winter and Spring, then a moderately hot yet dry Summer, leading to perfect maturation. Massive rains in mid September brought an early ending to the harvest, but by then all the white grapes were in the cellar, and in great shape.

Grape varieties:

Field blend of about 10 different traditional grape varieties, including Rabigato, C3dega do Larinho, C3dega, Gouveio, Donzelinho Branco, Folgaz3o, Arinto.

Vineyards:

Granite soils. Made from a very old, pre-phylloxera vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Num3o, 15 km to the West of Foz C3oa.

Vinification:

Grapes picked by hand in small boxes. Grapes are refrigerated, and then pressed in pneumatic press, without destemming. Cold decanting, then fermentation with controlled temperature in French oak barrels and regular bat3nnage until one month before bottling, which took place in June 2014

3levage:

10 months in used oak barrels (85% French and 15% Caucasian) with regular bat3nnage.

Chemical analysis:

Alcohol content: 13% vol.
Acidity: 6.6 g/l
pH: 3.02
Residual sugar: 1.1 g/l

Winemaking: Rita Marques and Manuel Sapage
Production: 7 000 bottles

— CONCEITO VINHOS, LDA.

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