



PRINCIPAL GRANDE RESERVA BRANCO 2016

QUINTA COLINAS DE SÃO LOURENÇO

The property's 61 hectares are spread over the fabulous clay-limestone soils that dominate the gentle hills of this vineyard. The entire vineyard is dry farmed. It is here that, with the most famous white grape variety (Chardonnay) and our use of gravity flow winemaking, that we produce our most emblematic white wine. This wine is capable of standing alongside any world-class Chardonnay produced elsewhere in the world.

LOCATION	S. Lourenço do Bairro, Anadia, Portugal (appellation: Bairrada DOC)
TERROIR	Atlantic influenced climate, protected by the Caramulo and Bussaco Hills. Vineyards planted at high density (5555 plants per hectare) on gentle hills of clay-limestone soils. Completely dry farmed.
VARIETALS	Chardonnay (95%), Arinto (5%)
VINIFICATION	Lightly chilled pre-fermentation maceration. Gentle pressing in the "Coquard" press. Fermentation in batches, in stainless steel with temperature control, then moving to 300 litre French oak barrels (15% new) where fermentation ends and ageing begins. Bâtonnage only in the first months (4 to 6 months). Malolactic may occur in some barrels. The aging process in barrels lasts between 6 to 9 months, before moving to large 2000 litre barrels of used wood (French oak) where it remains between 12 and 15 months until bottling. It is released to the market with at least 3 years of ageing in the bottle.
TASTING NOTES	Rich gold colour. Aromas of stone fruit, hazelnut, citrus jam with a soft buttery and toasted aroma enveloping the nose. Full-bodied, with an extremely silky smooth texture, vibrant acidity and a very long and mineral finish
SERVING TEMP	Between 10-12 C°. Decant if possible 30 minutes before serving.
STORAGE	In a cool 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 for a further 10-15 years from the date of the harvest.
ANALYSIS	PH - 3,26 Total acidity - 6,15 gr/lit (expressed in Acid Tartaric) Residual Sugar - 1,3 gr/lit Alcohol - 13,8%

