



QUINTA DAS  
CARVALHAS

# QUINTA DAS CARVALHAS BRANCO



## ABOUT THE WINE

The Gouveio and Viosinho grapes that give rise to Carvalhas White come from two plots within a 5-hectare vineyard, planted in the 1980s at the top of Quinta das Carvalhas, at an altitude of 450 metres. Well established in the region, this pair of indigenous grape varieties complement each other: Gouveio contributes mineral character, freshness, acidity and tension; Viosinho brings floral notes, white fruit aromas, volume and a rich mouthfeel. The age of the vineyard plays a key role, adding greater complexity to the wine.

## VINIFICATION AND AGEING

In recent years, the harvest has been brought forward, allowing us to pick grapes with greater freshness, elegance, and acidity. We use larger barrels (550L), which have been used for two or three years, enabling micro-oxygenation without the wood overpowering the wine. This approach results in a fresher, more vibrant profile, with lower alcohol content, greater balance on the palate, and enhanced ageing potential.

## WINE PROFILE

Quinta das Carvalhas Branco typically displays a bright citrine colour. On the nose, it shows remarkable complexity and freshness, with intense yet delicate notes of orange blossom and apricot, complemented by hints of flint and dried flowers, allowing for a beautiful integration of the oak from ageing. On the palate, it reveals excellent structure and texture, echoing the complexity suggested on the nose, with a generous volume of fruit flavours balanced by a very fresh and vibrant profile. A crisp acidity gives the wine a remarkable length and persistence.



60% Viosinho  
40% Gouveio



Fish and seafood. Serra or São Jorge cheeses. White meats. For a vegetarian option, asparagus risotto is a great suggestion.



The bottle should be stored horizontally, protected from light and heat. Serve at 10° to 12°C



This wine is ready to drink and does not require decanting.

