



# H.O

# Moscatel Galego Branco 2022

WHITE WINE | DOC DOURO | PORTUGAL



H.O MOSCATEL GALEGO BRANCO 2022 is born from the selection of two plots of Moscatel Galego grape varieties. With predominant exposure to sunrise and schist soils and clay, the different plots are located at altitudes ranging from 350 to 400 m, which requires a close monitoring of the maturation of the different terroirs.

## Specifications

Alcohol  
13%

Acidity  
5,8 g/L

pH  
3,3

 **Casts**  
100% Moscatel  
Galego White

 **Aging**  
8 months in stainless  
steel

 **Enology**  
João Rosa Alves e  
Tiago Alves de Sousa

 **Quantity Produced**  
2 200

## 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 12oC, 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 8 months.

## Tasting Notes

H.O Moscatel Galego White 2022 is a wine of citrus-yellow color and medium intensity. The aroma uniquely represents the characteristics of the variety, with a predominance of aromas of grapes, lychees and white flowers and tropical fruits. In the mouth it is fresh and light, very fruity and persistent.

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