



H.O

Branco 2021

WHITE WINE | DOC DOURO | PORTUGAL



H.O BRANCO 2021 is born from the selection of plots of Viosinho, Arinto, Rabigato and Verdelho varieties. With predominant exposure to the sunrise and schist and granite soils, the different plots are located at altitudes ranging from 250 to 400 m, which requires a close monitoring of the maturation of the different terroirs and specificities of each variety.

Specifications

Alcohol
13 %



Casts
40 % Viosinho
30 % Rabigato
20 % Verdelho
10 % Arinto



Enology
João Rosa Alves and
Tiago Alves de Sousa



Quantity Produced
7 500



Aging
8 months in stainless
steel

Wine Year

The 2021 viticultural year was characterized by being a cool year in the Douro Demarcated Region. With the high rainfall in spring, there was a high pressure of fungal diseases which led to a close monitoring of each variety and plot. The summer proved to be cool, leading to a slower and progressive maturation of the different varieties.

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 14°C, in order to preserve all the varietal character of each variety. The alcoholic fermentation took place for approximately 15 days, where after a rest, the different components were aged for 8 months in stainless steel.

Tasting Notes

H.O WHITE 2021 is a wine with a citrus color and medium intensity. In the aroma, it presents notes of fresh fruit with a predominance of citrus fruit, white stone fruit and light tropical. In the mouth, it is intense with natural freshness balancing the whole.

