MENIN Reserva White 2022



White Wine | DOC Douro | Portugal

MENIN RESERVA WHITE 2022 is born from the combination of grape varieties Viosinho and Gouveio planted in the East exposure and Rabigato and Arinto with South and West exposure. With predominantly schist soils, the different plots are located at altitudes ranging from 450 to 500m, which allows to obtain the freshness, concentration and complexity needed for this wine.

SPECIFICATIONS

Alcohol: 13% Acidity: 5,5 g / L pH: 3,3

AGING

6 months in oak with periodic *bâtonnage*

ENOLOGY

João Rosa Alves / Tiago Alves de Sousa

CASTS

60% Viosinho 20% Gouveio 15% Rabigato 5% Arinto

VITICULTURAL 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 16°C, 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 6 months with periodic *bâtonnage*.

TASTING NOTES

MENIN RESERVA WHITE 2022 is a wine with a very fine and expressive nose, with notes of fresh mango, light tangerine, lavender and white pepper. Very elegant, fresh and mineral, but at the same time full of fruit, with a slightly spicy and long finish. An extremely gastronomic wine, but also capable of beautiful solo moments.





