



H.O

Bertelo 2022

WHITE WINE | DOC DOURO | PORTUGAL

H.O BERTELO 2022 presents the unique expression of the "Bertelo" parcel located in Baixo Corgo, characterized by a special balance and freshness provided by its proximity to the Serra do Marão and the intensity of the schist soils where predominantly the Viosinho grape variety is found, complemented by Rabigato, Arinto, and Gouveio.


Specifications


Alcohol
13%


Total Acidity
5,9 g/L

pH
3,3

Casts
85 % Viosinho
5 % Rabigato
5 % Gouveio
5 % Arinto

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

 **Aging**
9 meses em barricas
de carvalho com
bâtonnage periódica

 **Quantity Produced**
3000



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 16°C, in order to preserve all the varietal character of the grape variety. The alcoholic fermentation lasted approximately 20 days, after which the different components aged for 9 months with periodic batonnage.

Tasting Notes

H.O Bertelo 2022 presents a bright, citrus yellow color. On the nose, it showcases the elegance and finesse of the Viosinho grape, with predominant floral and spicy notes, complemented by subtle hints of white and citrus fruits. The barrel aging is very discreet and well-integrated. On the palate, it is very fine, complex, and vibrant with pronounced freshness.

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