

# giz

HANDCRAFTED WINES



## Curtimenta white 2022

Product of Bairrada chalky terroir, this wine expresses in a unique way the characteristics of the soil from where it originates.

Deriving from indigenous varieties and centenary vineyards planted in poor and stony soils, where the raw material is scarce but extremely precious, it is produced in total commitment with nature.

In the end, we get a wine with no masks, authentic, structured, elegant and complex, full-fledged of individuality and character.

**Hand Harvest** on August 29th, 2022, from a 30 years old vine planted in chalky limestone soil, where Maria Gomes variety predominate.

Alcohol	11,5 %		
Total acidity	6 g/l	pH	3,25
Volatile acidity	0,5 g/l	Residual sugar	0,5 g/l

### Winemaking

The grapes were de-stemmed and fermented in "lagar" with 10 days skin contact. MLF and ageing in seasoned oak barrels, followed by regular batonage until bottling date, in June 2023. Natural tartaric and protein stability achieved during 10 months of barrel ageing. 2022 bottles produced.

### Wine Profile

Citric and floral aromas, resembling orange blossom, orange peel and quince. Hints of spice, beeswax and flinty character add aromatic complexity. In the mouth it shows to be an elegant wine, full of minerality and freshness, reflecting the limestone soils from where it originates. It is simultaneously a deep, structured and complex wine, with a long and lingering finish.

### Wine Pairing Tip

Rich dishes of white meat or baked codfish. Excelent to accompany various types of cheese.