

DATA SHEET



QUINTA DOS CURRAIS DOC Beira Interior Reserva white 2023

This blend is marked by the native grape variety Fonte Cal, with Arinto and SÍria. The grapes were vinified in our winery, located in the middle of the vineyards, in Capinha - Fundão, the heart of Cova da Beira, between the Gardunha and Estrela mountains. It's fruit from vines with an altitude close to 500 meters above sea level, planted in granitic and argillaceous limestone soils.

Vinification

Traditional - Classic white vinification (*bica aberta*).
Fermentation at controlled temperature up to 16° C for 3 weeks.

Tasting Notes

This wine displays a vibrant lemon-yellow colour of pronounced intensity. On the nose, it reveals delicate elegance, with floral notes of blossoming trees, acacia and honeysuckle, combined with hints of quince, nectarine, mango, subtle lime and white pepper. On the palate, it shows a velvety texture and a creamy volume, balanced by a vibrant and well-defined acidity that lends liveliness and persistence. A long and sophisticated finish reaffirms its elegance and finesse. It should be served at 12°C, accompanying roasted fish dishes, cheeses, or simply enjoyed in good company.

Wine . Quinta dos Currais Reserva white 2023

Producer . Quinta dos Currais Sociedade Agrícola, Unipessoal Lda

Appellation . DOC Beira Interior

Vintage . 2023

Winemaker . Engº Carlos Silva

Grape Varieties . 50% Fonte Cal, 25% Arinto and 25% SÍria

Fermentation . Stainless steels vats

Ageing . 6 months in stainless steels vats

Alcohol . 13,5° vol.

Total Acidity . 6,13 g/L

Total Sugars . 2,3 g/L

pH . 3,13

Tasting Temperature . 12°C

