

MONÇÃO, MINHO, PORTUGAL

MILAGRES ALVARINHO 2019 BY QUINTA DA PEDRA

DETAILS OF PRODUCTION

Quinta da Pedra is one of the most historical properties in the Alto Minho region, dating back to the 17th century. It is situated in the heart of Monção and Melgaço, a sub region of the Vinho Verde appellation, where Alvarinho excels. The property has 53ha, completely dry farmed, benefiting from pure granite soils, with gentle slopes for drainage and perfect exposure. Two wines are produced here: Milagres by Quinta da Pedra, which is our “perfect” Alvarinho and Graça da Pedra, which shows a more young version of this variety. Also, back vintages of Milagres can be released from time to time as a “Purple Edition”.

TASTING NOTES

Lightly chilled pre-fermentation maceration. Gentle pressing. Fermentation in stainless steel with controlled temperature. Final stage of fermentation finishes in very old used french oak barrels (+10 year old). Bâtonnage is carried out for the first 6 months. Malolactic fermentation may occur in some barrels. After 12 months in the barrels, the wine is transferred to stainless steel tanks, finned and filtered and then bottled. It is released to the market with at least 2-3 years of ageing in the bottle. Serve between 7-8 C°.

HOW TO SERVE

In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature. The wine is perfect to drink now, but will age beautifully for a further 10 years from the date of the harvest.

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1858



MILAGRES
ALVARINHO
BY QUINTA DA PEDRA

VINTAGE
2019

STYLE
White

BLEND OF GRAPES
Alvarinho

ALCOHOL
13.5%

DOSAGE
1.5 g/l

