



# pormenor

## BRANCO 2024

### Bottling:

08th July 2025

### Chemical Analysis:

Alcohol: 12,30% vol.

PH: 3,03

Total Acidity: 7,20 g/dm<sup>3</sup>

Volatile Acidity: 0,50 gr/l

Residual Sugar: 1,70 g/dm<sup>3</sup>

So<sub>2</sub> Free: 31 mg/dm<sup>3</sup>

So<sub>2</sub> Free: 76 mg/dm<sup>3</sup>

Density (g/cm<sup>3</sup>): 0,9930

Dry Extract (g/cm<sup>3</sup>): 22

Allergens: Sulfite

Fit for Vegans: yes

### Grapes

Rabigato

Malvasia Fina

Códega do Larinho

Gouveio

### Quantity Produced and Bottled:

48.000 bottles 750ml

200 bottles 1500ml

### Vinification:

Pormenor Branco was produced with typical grapes from Douro, Rabigato, Malvasia fina, Códega do Larinho and Gouveio.

The grapes were harvested in the third week of August and first week of September in order to achieve a good natural acidity and a balanced maturation.

Grapes from old vines, starting at 40 years old and planted at altitudes between 450m to 650m, in Candedo and Pombal de Ansiães Carrazeda de Ansiães, planted in soils of typical schist from Douro Region.

After a careful selection at the sorting table, the grapes were gently pressed, and the juice was naturally decanted for 24 hours at low temperature. The fermentation was natural - spontaneous - with indigenous yeasts, in stainless steel and a small part in French oak barrel, with no malolactic fermentation and no battonage.

The wine aged with the small lees in order to achieve a good natural volume and less primary fruits, looking for a very balanced minerality.

As per all our wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.

### Tasting Notes:

Clean and vibrant straw color with fresh floral aromas and strong minerality.

Acidity well marked with evidence of citrus, pineapple, yellow apple and banana peel

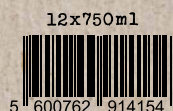
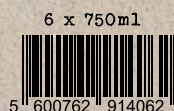
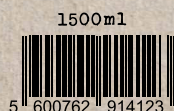
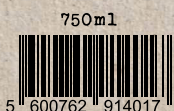
On the palate, it reveals good tension, light-medium body, natural volume and a balanced acidity with medium finish. Light oxidation.

We believe this wine is a very good wine to drink now but also will age well in bottle in the next years.

Good to drink by itself and also with food with a light and medium fat. Fish dishes, seafood, soft cheeses and chicken.

### Producer

Pormenor Vinhos



PORMENOR VINHOS, LDA

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2022