

# Catarina

White 2013



## CATARINA WHITE 2013

**DENOMINATION:** Regional Península de Setúbal

**GRAPE VARIETIES:** 43% Fernão Pires, 40% Chardonnay e 17% Arinto

**AGEING:** Chardonnay fermented 5 months in french oak barrels

**WINEMAKER:** Filipa Tomaz da Costa

**SOIL TYPE:** clay limestone

**FIRST HARVEST:** 1981



### HISTORY:

This wine is dedicated to Catherine of Braganza, Princess of Portugal and Queen of England. The year of 1981 was also marked by the birth of a Catarina, with strong ties to the company. We dedicate this wine to all Catarina's.

### PROFILE:

In 2013, one year with a spring with above average temperatures and very wet summer and mild temperatures caused a slightly earlier ripening of the grapes. The harvest took place without rain, bringing optimal conditions for the vinification of grapes usually followed from favoring the quality of white wines obtained. This favoured the natural acidity of the grapes, its intense floral aromas and created high quality white wines. Fernão Pires, an early maturing grape variety, was harvested in the last days of August, followed by Chardonnay in the second week of September. Arinto is picked later, having achieved its ideal maturation state in the second half of September.

The Fernão Pires and Arinto must fermented separately in stainless steel tanks and the Chardonnay must fermented in new French oak barrels. Chardonnay was then aged in the same barrels for 5 months with *batonnage*. The final lot was blended in February 2014 and bottled immediately.

### ANALISYS:

**Alcohol (%vol.):** 14

**pH:** 3,22

**Residual Sugar(g/l):** 3,3

**Total Acidity(g/l AT):** 6,2

**Total SO<sub>2</sub> (mg/l):** 110

**Serving Temperature:** 10-12°C

### TASTING NOTES:

With a light yellow colour, this vintage is very delicate, elegant, mineral and floral. These impressions are strongly felt in the mouth along with yellow fruit aromas, such as peach and pineapple, and subtle sensations of toasted wood. This wine finishes with a firm, fresh, mineral, long and complex taste.

### GASTRONOMY:

This wine is ideal to accompany soups and fish dishes, as well as light meat or slightly more complex confections due to its full-bodied structure and complex aromas. One of our other suggestions is to try this wine with the typical Azeitão cheese.

### AWARDS:

2012 Vintage: Bronze Medal | International Wine Challenge | 2012

2010 Vintage: 91 Pts | Wine Enthusiast Magazine | 2011

2009 Vintage: 91 Pts | Best Buy | Wine Enthusiast Magazine | 2010

