

# Quinta do Passadouro®

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## Passa White

2023

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### TASTING NOTES

This Passa Branco reflects the freshness of the terroir of the upper Douro and its traditional regional grape varieties. The wine presents a clear and bright colour with citrus reflects. The nose offers aromas of white, tropical and citrus fruits. On the palate, it has a vibrant and wellintegrated acidity, with citrus and floral notes. The mouth is fresh and lingering.

Carlos Agrellos - Technical Director - July 2024  
Bottling date: March 12th 2024

### GRAPE VARIETIES

Blend: Códega de larinho 45%, Viosinho 35%, Rabigato 15%, Gouveio 5%

Harvest: from 17th August to 28th September

### VINIFICATION

The fermentation took place in stainless steel vats for a period of 20 days. No malolactic fermentation.

### MATURING

The wine was aged for 5 months in stainless steel vats, to preserve all the fruit intensity, with a bâtonnage done once a week for the first 3 months of ageing.

### SERVING TEMPERATURE

9°C-11°C

### TERROIR

Altitude: 550 mts  
Soil: schist and granite  
Plantation system: traditional walled terraces made with schist stone.

### WINE ANALYSES

Alcohol: 13%  
Total sugar: 0.6 g/l  
Total Acidity: 5.5 g/l  
pH: 3.4