

QUINTA DE PANCAS CHARDONNAY

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Over 60 hectares of vineyards located 35 kilometres east of the Atlantic Ocean, planted in a landscape of mountains, hills and valleys protected by the Serra de Montejunto. This unique terroir produces intense, complex and elegant wines.

REGION

Lisbon

VINTAGE

2024

GRAPE VARIETY

Chardonnay

SOIL

Clay-limestone

VITICULTURE

The grapes that made up this blend come from Quinta de Pancas plots numbers 34 and 29, 31 and 29 years old respectively. The plots face north and have a steep slope. Each plant is pruned to 3-4 stems due to the low vigour of the vines and the need to balance production and quality. The grapes were picked by hand into 20kg boxes.

VINIFICATION

The grapes were unloaded directly into the pneumatic press and the champagne pressing cycle was carried out, i.e. more gently separating each of the plots. The musts were cold decanted for around 20 hours and the must from plot 29 fermented in 225 litre new and used 500 litre French oak barrels over 10 years old. The must from plot 34 fermented in stainless steel vats at around 17°C until the end of fermentation, when it was transferred to old 225-litre barrels where it finished fermenting. The wine was aged on its lees in barrels for 5 months.

TASTING NOTES

Bright greenish citrus colour with medium concentration. Intense aroma with notes of pineapple, peach and slight lemon combined with mineral and slightly vegetal notes typical of old vines. Toasted vanilla nuances, smoke and slight buttery notes. The palate is full-bodied, rich, fresh and very long.

ANALYSIS

Acolic Content	Total Acidity	Reducing Sugar
13,5%	6,47 g/L; ph:3,31	2,7g/L

AVAILABLE FORMATS

0,75cl



PART OF WINESTONE