



The family owner of Quinta de Paços has been producing wine here since the sixteenth century and for 15 generations. In 1876 the wines were already awarded in the USA, Philadelphia. The wine cellar is located next to the vines in the Quinta de Paços, in the parish of Rio Côvo, Sta Eulália, Barcelos, Portugal.

CASA DE PAÇOS

ARINTO

RESERVA

VINHO REGIONAL MINHO

Released in July 2024

OENOLOGY - RUI CUNHA VITICULTURE - LUÍS CARDOSO MENESES

Grape Variety: Arinto 100%

Soil: sandy, medium to thick grain granite, at an average altitude of 83m, in three terraces, facing south.

Climate: Warm, dry summer with few clouds; winters are cool, wet, and partly cloudy. Atlantic influence (13 km from the sea). The average temperatures range between 5 °C to 27 °C and is rarely below -2 °C or above 35 °C.

Vines: from our oldest vines a single plot of around 0,8ha with single downward cordon (1,7m high) with a low yield (3-4 tons per ha) on the Cávado Sub-Region. The grape production adopts the "Integrated Production" EU sustainable and environmentally friendly practices. 🌱

Oenology: The wine cellar is located in the *Quinta de Paços*, in Rio Covo, St. Eulália, Barcelos. The grapes are hand harvested to small boxes. The bunches are partially destemmed. 5% skin fermentation. French oak fermentation and staging for 9 months. Batonnage for 6 months. No animal products were used in winemaking. Suitable for a vegan diet. No chemical tartaric stabilization. Subject to deposit (tartrate crystals).

Soil: The land of this farm is of medium grain granitic origin and is at an average altitude of 83m, in three terraces, facing south.

Climate: Warm, dry summer with few clouds; winters are cool, wet, and partly cloudy. Atlantic influence (13 km from the sea). The temperature varies on average between 5 °C to 27 °C and is rarely below -2 °C or above 35 °C.

Tasting Notes: Aroma: Fresh engaging, with excellent acidity, citrus, well integrated wood. Flavour: moderate oak, persistent, captivating finish.

Consume with fish, seafood, and poultry.

Physical- Chemistry features:

| | |
|-------------|----------|
| Alcohol | 13% |
| Acidity | 7,4 g/l |
| Sugar | <1.5 g/l |
| pH | 3.14 |
| kcal/100cm3 | 74 |

Aging Potencial: 10+ years

EAN code: 560 6681 11400 2 / Weight Box of 6 bottles: 8,4 kg / Dimensions: 300x280x190 mm