



The family owner of Quinta de Paços has been producing wine here since the sixteenth century and for sixteen generations. In 1876 the wines were already awarded in the USA, Philadelphia 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

FERNÃO PIRES 2023

Vinho Regional (IG) Minho

Enology: Rui Cunha (2022 Enologist of the year Revista de Vinhos) **Viticulture:** Luís Meneses

Grape variety: Fernão Pires (100%)

The grape variety **Fernão Pires**, (**Maria Gomes** in Bairrada), is produced in *Quinta de Paços*, in *Rio Côvo Santa Eulália*, Barcelos. The wine cellar is in the *Quinta de Paços*, close to the vineyard. The grapes are hand harvested to small boxes, destemmed, and partially submitted to pellicular maceration for five hours with temperature control. The wine is fermented in stainless steel at low temperature and the wine stays on top of the slim lees for 4 months with “batonnage” until bottling.

Soil: granitic, rich in quartz, with medium to thick grain with an average altitude of 80m. The terrain is flat and located on a valley.

Climate: Atlantic influence (15k m from the sea) warm, dry summer with few clouds; the winters are cold, wet, and partly cloudy. The temperature varies on average between 5 °C to 27 °C and is rarely below -2 °C or above 38 °C.

Training system: single upward cordon at 1m high. The grape production is certified as “Integrated Production” (EU environmentally friendly practices). No animal products were used. Suitable for a Vegetarian/Vegan diet. 🌱

Tasting Notes: Clear, light yellow citrus colour. Floral Aroma. Citric, orange, and fruity Flavours. Delicate and smooth body, fruity aftertaste.

Aging Potential: 5+ years

Physical- Chemistry features:

Alcohol	11,3%
Acidity	6,0 g/l
Sugar	6,0 g/l
pH	3,32
kcal/100 ml	67

EAN Code: 560 6681 11600 6 / Weight of 6 bottles box: 7,88 kg / Dimensions: 330x232x154 mm