# Maria Mansa, White, 2024

Douro DOC, Douro, Portugal

Maria Mansa is produced by Quinta do Noval from carefully selected grapes originated from the highest areas of the Demarcated Region of the Douro, which are more favourable to the production of white wines.

## THE VINTAGE

### WEATHER CONDITIONS

A rainy winter and mild summer provided ideal conditions for grape maturation, resulting in fresh and complex wines, both in Port and DOC Douro wines.
The wet spring resulted in an early budbreak in March, followed by a cool start to summer, which delayed veraison until July, ensuring balanced ripening. Despite some water stress in younger vines during August, maturation was homogeneous in September, enhancing the quality of the grapes. The dry heat of August did not harm the vines, as deep water reserves in the soil maintained balanced growth. September brought mild days and cool nights, allowing for slow phenolic maturation and optimal harvesting conditions.
The 2024 harvest took place in almost perfect conditions, ensuring a year of outstanding quality.

### WINEMAKING

The grapes are destemmed before undergoing gentle pressing. The wine was fermented in stainless steel vats at a controlled temperature of 15°C for a period of 20 days. No malolactic fermentation.

## THE WINE

### BLEND

35% Códega de Larinho, 25% Viosinho, 15% Arinto, 15% Rabigato, 10% Gouveio

### AGEING

The wine was aged in stainless steel vats, to keep its fruity and floral character, with a bâtonnage done once a week during 3 months prior to stabilisation.

### TASTING

This 2024 Maria Mansa reveals a vibrant aromatic profile with concentrated notes of citrus blossom and ripe stone fruits. With a medium body and refined structure, it offers a harmonious palate marked by fresh acidity and layered fruit complexity. Subtle hints of salinity and white pepper add depth, while the long, persistent finish is lifted by its freshness and balance.

Carlos Agrellos - Technical Director - 2025
Bottling date: May 2025



QUINTA DO NOVAL
SINCE 1715

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

**SERVING**
9ºC-11ºC

**ANALYSIS**
12.5 % vol.
Residual Sugar: 0.6 g/l
pH: 3.15
Total acidity: 6 g/l



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