



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa, Branco, Douro DOC, 2022

Douro DOC, Douro, Portugal

PRESENTATION

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

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

With that in mind, we harvested our white grapes for Maria Mansa from 3rd to 12th September. The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

WINEMAKING

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

VARIETALS

Viosinho 43%, Arinto 26%, Códega de larinho 18%, Rabigato 8%, Gouveio 5%

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.

TASTING

Maria Mansa 2022 is an aromatic wine revealing concentrated white and tropical fruit aromas. On the palate, it is medium-to-full-bodied with fresh, elegant and fruit driven notes like lemon and a mineral touch. The finish is long and elegant supported by the underlying freshness.

Carlos Agrellos, Technical Director

ANALYSIS

13 % vol.
Residual Sugar: 0.6 g/l
pH: 3.27
Total acidity: 5.7 g/l

SERVING

9°C-11°C

