

2023 Infantado White Douro

The Winery:

Quinta do Infantado, based in Pinhão, has been a leader in estate-bottled Ports since 1979. Prior to 1986, the British monopoly on Port required that all exported Ports be sent in bulk to Vila Nova de Gaia, 60 miles west of the Douro Valley, where they were bottled and shipped. This practice effectively prevented small private producers from exporting their wines, since the cost of running an operation in another town was prohibitive for these vineyard owners. In 1979 the laws were changed and Quinta do Infantado, who were already making their own wines, were amongst the first to begin exporting their wines. The estate, run by the brother and sister team of João and Paula Roseira., is famous for producing ports that are “meio-seco” or medium-dry in style. Infantado’s wines have more natural alcohol and less sugar than other ports, meaning that less “aguardente” or grape brandy has to be added. The wines are therefore more vinous (still wine-like), more balanced and drier than most ports. The wines are made exclusively from their own vineyards and are bottled at the estate – every cuvée they produce is from Class A vineyards. The vineyards (terraced, very steep, with densely packed soil) are worked in traditional methods: all elaboration is done by hand. The hand-picked grapes ferment long and slowly in lagares (2-foot high stone tanks) and are still foot “trodden”. Less than 2% of Port is still made by this century old, labor-intensive method.



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Retail Price: \$19.95

(Price subject to change without notice)

Product # 42961

Release Date: Spring 2025

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Region: Douro, Portugal

Variety: Gouveio, Codega do Larinho, Rabigato, Malvasia Fina and Viosinho

Winemaker: Alvero Roseira

Production: All the Quinta do Infantado vineyards are class 'A' and represent the best that the Douro Valley has to offer. All the grapes are all handpicked. Smooth pressing after 100% destemming. Fermentation in stainless steel vats, without malolactic fermentation. Aging is also done in stainless steel vats.

Alcohol: 13%

Tasting notes: Intense greenish color. Mineral and fresh, elegant, floral and tropical notes. Voluminous acidity. Persistent finish.

Food Pairing: A great choice to accompany fish, seafood, white meat and vegetables.

Established in 1816, its name comes from Infante (Portuguese for Prince) as it belonged to Prince D. Pedro IV, son of the Portuguese king D. João VI.

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ACCOLADES:

2024 International Wine Challenge:

Commended

World's Best Vineyards.com:

The President of the Academy + 500 wine and travel experts elected, on October 26, 2022, Quinta do Infantado 28th in the Top 50 Best Wineries in the World 2022.

