



# VALE DO BOMFIM DOC DOURO WHITE 2022

This wine comes from the Douro Valley in northern Portugal and is produced from grapes grown in higher altitude vineyards where lower temperatures and cooler nights provide the ideal conditions for the even maturation of white grape varieties. We aim an elegant, balanced wine, with a refreshing crisp acidity.

## VINTAGE OVERVIEW

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had — until the end of August — 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. Once again, we broke our record for the earliest ever starting vintage, beginning to pick from August 22nd. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturation to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

## WINEMAKING

After de-stemming and a light crushing, the must undergoes a process of clarification. This allows us to obtain the required features for an ideal fermenting process in stainless steel vats, at a controlled temperature around 61 °F. During the following aging stage, and up until bottling, the contact of wine with oxygen is minimized, for preserving primary aromas as much as possible.

## TASTING NOTE

Exuberant fruity aromas of apricot, peach and pineapple with some subtle honeysuckle fragrance in the background. On the palate, the wine offers up zesty, crisp fruit flavors with lively freshness and saline minerality.

## WINEMAKER

Charles Symington, Pedro Correia and Hugo Almeida assisted by the Symington DOC Douro winemaking team.

## PROVENANCE & GRAPE VARIETIES

Made from grapes sourced from the higher altitude vineyards.

30% Viosinho  
30% Rabigato  
20% Gouveio  
20% Arinto.

## WINE SPECIFICATION

Alcohol: 12.5 % vol  
Total acidity: 5.7 g/l tartaric acid

Bottled March 2023

Suitable for Vegans

UPC: 094799021292

## AGEING & PRODUCTION

In stainless steel vats, with minimal contact with oxygen, in order to preserve the aromatic freshness of the wine.

## STORAGE & SERVING

Ready for immediate enjoyment, this wine should be consumed between 2022 and 2024. Serve ideally between 50 °F and 54 °F.

Decanting: Not Required

Certified



This company meets the highest standards of social and environmental impact

Corporation

