



Ponte White 2020

COUNTRY Portugal

CERTIFICATION V^o Regional Alentejano

WHITE VARIETAL

Verdelho (100%)

BOTTLE TYPE Burgundy 750ml

PACK FORMATS

Carton box containing **6** x 750ml bottles
Natural wood containing **3** x 750ml bottles
(the latter by request)

BOTTLES PRODUCED (1,500L)

2,000 Bottles

ALCOHOL

13.0%

TOTAL ACIDITY

6.20 g/l

pH

3.22

RESIDUAL SUGAR

0.60 g/l

BATCH NUMBER

L 0162

BAR CODE

560 9655 172206

Estate Grown and Estate Bottled at:
Mouchão e Cavaca Dourada, SA
Herdade do Mouchão
7470-158 Casa Branca Portugal

GEO 38° 55' 18" 7° 48' 32" ELEV 200-225m

WINEMAKING

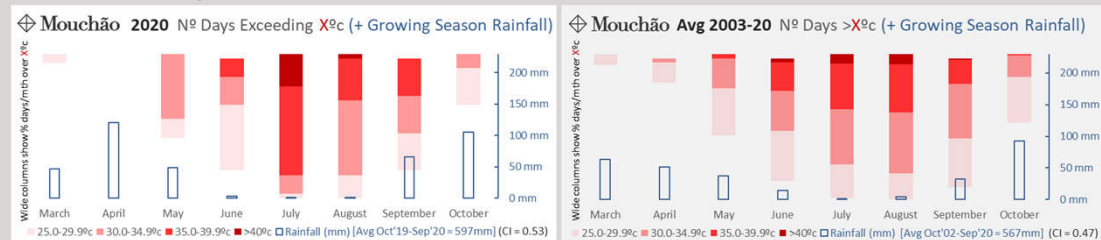
Decanted juice from hand-picked Verdelho grapes starts its fermentation in temperature-controlled stainless steel vats before finishing the primary fermentation in old oak barriques. Left on its fine lees, frequent *battonage* was carried out in accordance with regular monitoring and tasting over roughly eight months, providing the wine with mouth-fill and complexity. This wine was bottled at 10 months from harvest.

VITICULTURE

Responsible husbandry and care in the vineyard is critical to achieving the best Mouchão fruit and sustaining our healthy bee population. A tiny area of **Verdelho** was top-grafted in 2015 (onto 25-year old Perrum vines) in the Barragem and Mouchão Velho vineyards, mostly 'skeletal', stony, alluvial clay loams. The sheltered east-west rows lie on the shallow banks of the large Mouchão reservoir, providing a freshness, complexity and concentration common to few whites in the region.

2020 GROWING SEASON

Good winter rainfall and a very hot July, resulting in a year of medium concentration, but generous in fruit and acidity.



TASTING NOTES

Verdelho was a reference at Mouchão since the Estate's earliest viticultural days. On dedicating a whole chapter of his book "Portugal, its Land and People" to the Mouchão Estate, renowned travel writer, W. H. Koebel would write in 1909,: "...the visitor to southern Portugal who fails to demand *Verdelho of the genuine kind will have my pity, but not my sympathy*". The 2020 is a mouth-filling, yet beautifully vibrant exponent of what Verdelho can achieve at Mouchão, showing significant capacity for laying down. A refreshingly crisp malic 'attack' and rich complexity grips the palate and holds on for an almost exaggerated length of time. Diligent use of 4-7 year old French barrels (some used previously for Ponte reds) is largely imperceptible. The top-grafted 25-year old Barragem and Mouchão Velho vineyards exceeded all expectations in 2020. A year that will be hard to beat.

SERVING SUGGESTIONS

Delightful in its youth, this unique Verdelho will improve further with bottle age, perhaps beyond a decade. At its best with Portuguese seafood and fish casseroles. Serve at 14°C.

