



Located in São João da Pesqueira, one of the best-known wine-growing areas of the Douro, Quinta de Cidrô has, over the past 30 years, become a model of viticultural experimentation for the whole region.

Having been the subject of several studies and research projects, the estate is now considered a pioneer in the art of planting vines vertically, as well as in introducing some of the finest international grape varieties.

ARINTO

Arinto is one of Portugal's most emblematic white grape varieties. With a notable presence in the Douro region, it has found in the high plateaus the perfect conditions for ripening. Although it is often used in blends – being especially known for its high acidity and fresh, mineral character – at Quinta de Cidrô, Arinto combines its typical freshness and tension with a complex and profound profile that is very characteristic of the estate's wines.

WINE PROFILE

An Arinto with great aromatic freshness and a very delicate fruit profile, where the nose is dominated by a distinctly mineral character that is typical of the variety. Notes of white fruit such as green plum blend perfectly with hints of flint, smoke and stone, along with subtle toasted nuances from well-integrated oak. On the palate it is fresh, tense and vibrant, with flavours that mirror the aromas on the nose. The finish is long, lively and persistent, with bright, crisp acidity.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a manual selection process, the bunches are destemmed and the grapes pressed in a pneumatic press. Following a 24-hour decantation, alcoholic fermentation takes place in stainless steel tanks at 14–16°C. Eighty percent of the Arinto is aged in barrels (20% new wood) and one large oak cask, both made of French oak, for eight months on fine lees using the bâtonnage method, while the remaining 20% is kept in stainless steel until blending and bottling.

Pairing suggestions: Grilled sea fish, cod and poultry. Dishes based on broad beans or pulses.

Storage: Horizontally, in a cool (16°C), dark place.

Serving temperature: 8-10°C

Suitable for vegans: Yes

