



Located in São João da Pesqueira, one of the best-known winegrowing 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.

GOUVEIO

Gouveio is one of the most well-known white grape varieties in the Douro. Although it is a delicate and low-yielding variety, it is a noble grape that has found the perfect conditions for ripening in the fresh terroir of Quinta de Cidrô. It is distinguished by its excellent mouthfeel, rich minerality and high acidity. For this reason, we harvest it early, in order to preserve its full character and achieve a fresh, well-balanced style.

WINE PROFILE

A Gouveio with an attractive citrine colour, showing brightness and freshness. On the nose, delicate notes of white plum, pear and dried flowers appear, creating a fine and complex profile. On the palate, it reveals its fresher, more aromatic side, with excellent texture complemented by a distinct mineral character. It finishes tense and full of flavour.

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 Gouveio is aged in barrels (20% new wood) and one large French oak cask for eight months on fine lees using the bâtonnage method, while the remaining 20% stays in stainless steel until blending and bottling.

Pairing suggestions: Grilled sea fish, assorted shellfish or aged cheeses. Vegetable quiche or quinoa dishes.

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

Serving temperature: 10°C

Suitable for vegans: Yes

