

## OSCAR'S WHITE

Introducing Oscar's White 2022: an easy-drinking blend with intense citrus and passion fruit notes, complemented by hints of oregano and flint stone. The palate features ripe pear flavors, balanced acidity, and a refreshing finish.

### 2022



#### TASTING NOTES

##### COLOUR

Light yellow

##### AROMA

Intense notes of citrus, oregano, and passion fruit. As it breathes, the wine also reveals hints of flint stone and a touch of acacia flowers.

##### PALATE

Upon sipping, ripe pear flavors are immediately apparent. The wine has a rounded, fruity character that is easy to drink and well-balanced, culminating in a lovely, intense, and citrusy finish.

#### PRESS COMMENTS & ACCOLADES

##### OSCAR'S WHITE 2022

87/100

*The Wine Advocate*

##### OSCAR'S WHITE 2022

88/100

*Wine Enthusiast*

#### TECHNICAL INFORMATION

##### GRAPE VARIETIES

34% Viosinho, 31% Rabigato, 11% Arinto, 11% Fernão Pires, 8% Códaga do Larinho, 5% Gouveio

##### SPECIFICATIONS

Alcohol - 13,00% Total Acidity - 5,7 (g/l) pH - 3,2 Residual Sugar - < 0,6 (g/l)

##### WINEMAKING DETAILS

###### Viticulture:

2022 was a difficult year, the importance of having high altitude vineyard in the Douro is primordial to be able to harvest flavorful and balanced berries in order to vinify this Oscar's White. The winter of 2022 was hot and dry, followed by an unusually dry and hot spring and summer. However, rain and lower temperatures in early September helped with maturation and vine recovery. Hand-harvested grapes from owned and sourced sustainable and dry farming vineyards.

###### Fermentation:

Grapes were pressed whole-clustered and fermented on selected yeast. Regular battonage for 4 months.

###### Aging:

The wine underwent regular battonage for 4 months.

###### Winemaker:

Teresa Batista

#### FOOD PAIRING

Lean fish, white meat and pasta