



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.

ALVARINHO

At Quinta de Cidrô, we produced the first Alvarinho from the Douro — yet another outstanding example of the ongoing innovation in our vineyards. The idea to plant Alvarinho in the Douro came from our ambition to produce a high-quality single-varietal white wine from a Portuguese grape.

WINE PROFILE

A beautiful citrine colour with light golden tones. This wine shows fine and delicate aromas, with strong notes of citrus, orange blossom, freshly cut grass and lemon verbena, all contributing to its complexity. It is elegant and fresh, broad in flavour, with aromas that echo on the palate and a vibrant yet tasty texture. Long and distinctive, it stands out for its crisp acidity. Above all, it is unmistakably a Douro Alvarinho.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After a manual sorting process, the bunches are destemmed and the grapes pressed in a pneumatic press. Following 24 hours of decantation, alcoholic fermentation takes place in stainless steel tanks at 14–16°C. The wine is aged in stainless steel tanks for six months before bottling.

Pairing suggestions: Grilled sea fish, shellfish or aged São Jorge cheese. For a vegetarian option, classic guacamole, vegetable curry or Genovese pesto.

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

Serving temperature: 10°C

Suitable for vegans: Yes

