



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.

CHARDONNAY

The first Chardonnay vines were planted in 1993, marking the beginning of the innovation and experimentation project at Quinta de Cidrô. The first wine was produced in 1996 by the renowned Californian winemaker Jerry Luper, known for his involvement as an intern in producing the famous 1973 Château Montelena Chardonnay from Napa Valley. In the 1997 vintage, the rapid adaptation of this noble grape to our terroir, combined with Luper's experience, resulted in a memorable Chardonnay that went on to win numerous awards.

WINE PROFILE

The Quinta de Cidrô Chardonnay stands out for preserving the freshness and mineral character of this famous grape variety, combined with the austere climate and poor soils of the Douro. It is a clean and bright wine, with an attractive pale yellow colour and impressive aromatic intensity, revealing a complex combination of pineapple, peach and pear, harmoniously integrated with subtle smoky notes from its barrel ageing. On the palate it is broad and full, with flavours that reflect those on the nose and a well-balanced texture between richness and tension. Its characteristic acidity complements a long and persistent finish.

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 Chardonnay is aged in French oak barrels (30% new wood) 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 cod or Portuguese-style sea fish. Serra da Estrela or Camembert. Asparagus with green sauce, dishes based on turnips, sweet potatoes or beetroot.

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

Serving temperature: 10-12°C

Suitable for vegans: Yes

