



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.

GEWURZTRAMINER

Quinta de Cidrô Gewurztraminer is an exceptionally original wine that breaks away from conventional styles. It is a fine example of the distinctive character of the Douro, where even a grape as expressive as Gewurztraminer takes on the personality of our region.

WINE PROFILE

Our aim with this wine was to create one in which the aromatic and flavour characteristics of the variety are clearly expressed, while maintaining the distinctive structure, minerality and acidity of Douro white wines. It is therefore an extremely aromatic wine, with evident notes of lychee and rose — so typical of this grape — but, unlike many others, it is dry, austere and beautifully crisp.

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. The wine is aged in stainless steel tanks for six months before bottling.

Pairing suggestions: Sushi, curry dishes and salads.

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

Serving temperature: 8-10°C

Suitable for vegans: Yes

