



Epitoma white 2022

Denomination	Production	Alcohol	Grape varieties
Douro	1'052 bottles	12%	Verdelho Viosinho
Altitude	Exposition	Soil	Old vines
320m to 370m	East	Schist	

Climate

While we expected to feel the impact of climate change due to the unusual conditions of 2021 – an almost non-existent summer marked by low temperatures and rainfall in August and September – no one anticipated that 2022 would also prove to be an extreme year. This year was unparalleled in the Douro region, lacking any comparable historical reference. In the Pinhão area, a significant focal point in our region, the temperature soared to a maximum of 47.5°C on July 14th, making it the hottest summer ever recorded, following an exceptionally dry winter.

We initiated the harvest on August 16th, specifically in our white grape vineyards, aiming to preserve freshness and acidity in the wines.

2022 presented numerous challenges and uncertainties, resulting in a 40% reduction in production compared to the previous vintage. Nevertheless, through dedicated teamwork between viticulture and oenology, we managed to produce excellent wines despite the challenges posed by the weather.

Viticulture

The grape vines are meticulously cultivated on terraces, employing a combination of mechanization and skillful manual labor. Plough horses are employed to carefully tend to the soil in plots of old vines.

The vineyard adheres to the internationally recognized guidelines set forth by the International Organization for Biological and Integrated Control (IOBC) to ensure sustainable agricultural practices are followed.

Winemaking

The grapes are meticulously harvested by hand and packed into 20kg boxes. Since the harvest occurs between August and September, temperatures can rise significantly. These grape-filled boxes are then stored in a cold room with nitrogen inertization, where they remain until the following day.

The grapes undergo a rigorous manual sorting process. After the initial sorting, they are destemmed, separating the berries from the bunch, and then pressed using a pneumatic press. The resulting juice is left in a stainless steel vat for 24-48 hours at a low temperature, a decanting process where the cold aids in settling the sediment to the bottom of the vat. Following decanting, the must is transferred to 400-liter French oak barrels, and alcoholic fermentation commences with the addition of selected yeasts. After the completion of alcoholic fermentation, the wine is sulfited and allowed to age until it is ready for bottling.

Ageing

Epitoma is aged for 9 months in new 400-liter French oak barrels, resting on fine lees and undergoing batonnage.

