



You can't just be a bom malandro. It takes time, dedication, and a good eye for an opportunity. Bom Malandro leads by example. Our favourite mischievous squirrel can spot the juiciest grapes from a kilometre away and grab them before anyone else has seen them. He knows how to gather and rouse his gang, ready to cause chaos, and how to reward them properly – with a bottle (or three) of his favourite Douro DOC white. Bom Malandro knows how to behave to get what he wants – especially at the dinner table – and he knows the importance of leading by example. Are you in?

## DOC DOURO BRANCO 2022

### THE WINE

Bom Malandro White is produced from grapes sourced from high altitude vineyards (above 500m) in strategic locations along the Douro Demarcated Region. Here, cooler temperatures provide ideal conditions to grow white varieties and help preserve the grapes' natural acidity and aromatic components.

### VINTAGE OVERVIEW

The three months leading up to the vintage were among the hottest and driest ever recorded in the Douro, with a succession of heatwaves, unprecedented in their scope and duration. We had – until the end of August – 70% less rainfall than the 30-year average and the soils were visibly parched. However, it was quite extraordinary just how well the vines were looking with few vineyards showing signs of hydric stress - a testament to their resilience and adaptability to harsh conditions. Once again, we broke our record for the earliest ever starting vintage, beginning to pick from August 22nd. September brought a considerable drop in temperatures both by day and by night, and the importance of this cannot be overstated, easing the strain on the vines, and providing propitious conditions for maturations to progress. It is incredible that the Douro has come through such trying conditions, delivering wines at a level of quality that many would not have believed possible at the start of the vintage.

### WINEMAKING

After de-stemming and a light crushing, some contact between the must and the skins is encouraged to extract the desired aromatic compounds. After clarification, the must is fermented in stainless steel vats, temperature controlled at 15-17°C. Winemaking in this reductive medium is prolonged through the following ageing process, carried out with minimal contact with oxygen, to ensure maximum preservation of the primary aromas that are key in creating this wine profile.

### WINEMAKERS

Charles Symington, Pedro Correia and Hugo Almeida.

### GRAPE VARIETIES

Viosinho, 30%  
Gouveio, 30%  
Rabigato, 20%  
Arinto, 15%  
Moscatel Galego Branco, 5%

### AGEING & BOTTLING

Stainless steel vats until bottling.  
Bottled in June 2023.

### STORAGE & SERVING

Ready to drink, 2023-2024.

### TASTING NOTE

A panoply of aromas including pineapple and mango with a hint of yellow plum and some vanilla in the background. Brightly fresh on the palate with crisp, focused flavours of yellow plum and apricot, underpinned by luminous acidity that provides great elegance and balance.

### WINE SPECIFICATIONS

Alcohol: 12,6%vol.  
Volatile acidity: 0,3 g/L (em ác. acético)  
Total acidity: 5,8 g/L (em ác. tartárico)  
pH: 3,25  
Total sugars (glu+frut): < 0,6 g/L  
Allergy advice: Contains sulphites  
Suitable for vegetarians and vegans