



TECHNICAL SHEET

GENERAL INFORMATION

VINTAGE: 2021

REGION: DO Trás Os Montes
Sub-Region Valpaços

VARIETIES: Old Vines, field blend (Códega, Viosinho, Gouveio, Bical, Verdelho)

VINEYARD

AGE: 90 year old

SOIL: Schist

ORIENTATION: North-South

VINIFICATION

The grapes are harvested by hand, only in the morning to preserve maximum nighttime freshness and preserve maximum quality. When they arrive at the winery they are subjected to a rigorous screening, being subjected to a gentle pressing, followed by spontaneous fermentation in used and new French oak barrels of 500L and 225L. After fermentation we opted for a 10-month ageing in contact with the fine lees, without battonage.



VINTAGE DATE

August 18th 2021

ANALYSIS

ALCOHOL: 12,5%

TOTAL ACIDITY: 6,5 g/L

RESIDUAL SUGAR: <0,6 g/L

pH: 3.12

TASTING NOTES

Herb notes more than on fruit, aromatic plants, green tea, without the vegetal inclination being excessive, personalized and tense. In the mouth it is complex and exquisite, fat but light, with a full body cut by the acidity of grapefruit and ripe orange.

LOGISTIC INFORMATION

Bottling:

Setembro/2022

Cork: Natural
45mm*25mm

Bottle: Bourg.
Amarante

Capacity: 750 ml

Un./Case: 3 bottles

Case dimensions:

31,9cm*25,7cm*9,3cm

Gross weight: 4 kg

Nett weight: 2,25 kg