



DUAS CASTAS 2014

Philosophy: An annual challenge for the winemakers to find two grape varieties from that harvest which combine to show a well balanced wine with distinctive character and flavour.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Soil Type: Lightly structured loamy soil of granitic origin.

Average age of vines:

Arinto: 21 anos

Gouveio: 13 anos

Grapes Varieties: Arinto (60%), Gouveio (40%).

Vinification: Whole bunch pneumatic pressing, cold settling, temperature controlled stainless steel fermentation (14°C), ageing on fine lees, stabilization, filtration.

Maturation: In tanks on fine lees.

Bottling: January 2015

Chemical Analyses:

Alcohol: 14%

Total Acidity: 7,25 g/l

pH: 3,11

Reducing Sugar: 1,8 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear citric.

Aroma: Citric blossom aromas with lychee and mineral notes.

Palate: Vibrant palate with creamy texture and juicy fruit, finishing with elegance and persistence.

Ideal Consumption Date: 2015-2018

Formats Available: 750 ml.