



DUAS CASTAS 2015

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 dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Roupeiro comes from a soil with granitic origin and Alvarinho from clay loam soils .

Average age of vines:

Roupeiro: 22 anos

Alvarinho: 6 anos

Grapes Varieties: Roupeiro (65%), Alvarinho (35%).

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 2016

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 6,90 g/l

pH: 3,20

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear citric.

Aroma: Citric notes combined with white stone fruits and a touch of green lime adding to the bright freshness.

Palate: Vibrant and rich with mineral notes, long and persistent finish.

Ideal Consumption Date: 2016-2020

Formats Available: 750 ml