



AMPHORA WINE VINHAS VELHAS

RED 2016

DOC Alentejo

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Concept: Revive the tradition of producing wines in clay pots.

Harvest year: Spring presented lower temperatures and higher humidity than in previous years – these climatic conditions are ripe for fungal diseases in vineyards which demand great care of the vines to prevent mildew bouts. The cooler temperatures of the season allowed for extended periods of growth. In spite of the heat that set in from July onwards, the harvest began 10 days prior to its normal date. Even with high temperatures running throughout the entire harvest, the final quality of the grapes was excellent, with consistent sugar levels and a slightly below-average acidity.

Viticulture:

Soil Type: Granitic origin, clay – loam soils

Age of vines: 60 years

Grape Varieties: Old field vine mixture with Trincadeira, Aragonez, Castelão and Moreto.

Vinification: Destemming, natural fermentation in clay pots with resin lining. Extended skin maceration (26 November), malolactic fermentation on skins, basket pressing.

Bottling: May 2017

Technical information:

Alcohol / Vol. : 14%

Total Acidity: 6,0 g/l

pH: 3,7

Reducing Sugars: 2,2 g/l

Formats Available: 750 ml.

Wine makers notes by: David Baverstock and Sandra Alves

Colour: light ruby

Aroma: ripe raspberries, mineral notes, light, warm-spicy with hints of clove and nutmeg.

Taste: old vines deliver a characteristic complexity and intensity. The vinification in amphoras, enhances the freshness of the grapes and the elegance of the tannins.