

VINEADOURO

Vinhas Antigas White 2021



A white wine that evokes ancient aromas and flavours made to respect the vineyard from which the grapes came and honour the relatives who planted it more than a hundred years ago.

VINEYARD

Area of 0.65 ha, altitude of 450 m, original plantation in terraces, with a mixture of white and black grape varieties, mostly pruned in a bowl. Replanting an existing vine is made whenever necessary.

GRAPE VARIETIES

Síria, Folgazão, Gouveio, Trincadeira Branca, Malvasia Fina, Malvasia Rei, Rabigato and Carrega Branco from a centennial vineyard called "Coitadinha".

WINEMAKING & AGING

Destemmed grapes, fermentation in stainless steel tanks with spontaneous yeasts, without temperature control and with a minimum dose of sulphur dioxide. Natural clarification, aging in stainless steel tanks and light filtration before bottling in January 2023.



TECHNICAL DATA

Alcohol - 13 % (abv)
Total Acidity - 6.0 g/L (tartaric acid)
Volatile Acidity - 0.3 g/L (acetic acid)
pH - 3.31
Residual Sugar - <1.2 g/L

TASTING NOTES

Vinhas Antigas that tastes more than it smells, with a discreet aroma and a surprisingly intense, persistent flavour, marked by acid freshness and a silky texture.

RECOMMENDED CELLARING

Ready to drink, but it will improve with the time of bottle. Longevity greater than 10 years if properly stored.

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SERVING RECOMMENDATIONS

Serve at 10°C. It is a gastronomic wine, especially suitable for rich cod dishes, baked fish, rabbit or poultry stews and soft or medium-ripened cheeses. For contemplative occasions, enjoy it with just lightly toasted almonds and good classical music.

OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.

CLIMATIC YEAR

A dry year with rain in April and June. There were no significant vine fungus attacks, but late frosts affected the production volume. The mild temperatures recorded in spring and summer and the late rains in September, delayed the ripening of the grapes to a week later than usual. The harvest was carried out in good weather and heat, providing a good harvest.

