

VINEADOURO

Clarete 2022

This wine is a tribute to ancient viticulture and oenology, in which the grape varieties - black, white, and rosé - were planted, harvested, and vinified together. It evokes medieval aromas and flavours, still persisting in some villages of the Douro Superior, such as Numão.

VINEYARD

The Catapereiro vineyard has an area of 1.02 ha, altitude of 450 m, and was planted in 1980, with a mixture of black and white grape varieties.

GRAPE VARIETIES

Síria, Rabigato, Bastardo, Rufete, Casculho & Marufo.

WINEMAKING & AGING

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



TECHNICAL DATA

Alcohol - 13 % (abv)

Total Acidity - 6.4 g/L (tartaric acid)

Volatile Acidity - 0.3 g/L (acetic acid)

pH - 3.22

Residual Sugar - <1.2 g/L

TASTING NOTES

Clarete that tastes more than it smells, with a rustic aroma and intense flavour, where the striking acidity, the body, the irreverent astringency and a sui generis aromatic flavour stand out.

RECOMMENDED CELLARING

Ready to drink, but it will improve with the time of bottle. Predictable longevity of 8 to 10 years if properly stored.

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SERVING RECOMMENDATIONS

Serve at 12°C. The ancients were delighted with this type of wine for lunch, with slices of ham, half-cured Terrincho cheese (a Portuguese cheese) or small fried fish like Petinga or Jaquinzinhos (a traditional Portuguese fish dish) with corn bread. It is worth trying, preferably at a picnic in Douro Valley.

CLIMATIC YEAR

It was a year with a warm, dry winter and an unusually warm, dry spring and summer. There was notably low rainfall throughout most of the growing season, and the high temperatures recorded in May, July, and August contributed to accelerating the ripening of the grapes. The climatic conditions resulted in a good harvest with grapes of excellent quality.

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.

