

VINEADOURO

Vinhas Antigas Reserva Red 2019



A red wine that evokes ancient aromas and flavour 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

Bastardo, Casculho, Cornifesto, Malvasia Preta, Moreto, Rufete and Touriga Franca from a centennial vineyard called "Coitadinha".

WINEMAKING & AGING

Minimal intervention, in stainless steel tanks with temperature control, using spontaneous yeasts, previously prepared in the form of natural must. After a malolactic transformation, it aged for 12 months in French oak barrels. It was bottled in October 2021.



TECHNICAL DATA

Alcohol - 14 % (abv)
Total Acidity - 5.7 g/L (tartaric acid)
Volatile Acidity - 0.5 g/L (acetic acid)
pH - 3.4
Residual Sugar - <1 g/L

TASTING NOTES

Open deep ruby coloured wine, with a delicate and seductive aroma, that surprises by the unexpected persistence in the mouth and an elegant flavour. The ensemble shows a harmony that reveals itself throughout the tasting time.

RECOMMENDED CELLARING

Ready to drink, but the splendour of this style of wine is best appreciated over the years, since it is properly stored.

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SERVING RECOMMENDATIONS

Serve at 16°C pairing with lightly cooked meat or oven-roasted fish. Because of its elegant persistence, it can be enjoyed on its own, in moments of reflection.

CLIMATIC YEAR

An atypical year, with fresh summer and rain showing the sign of August and delaying the maturation of the grapes for two weeks later than is the rule. Above average harvest, with immaculately healthy and beautiful grapes, which made the winemakers happy.

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.

