

EQUINÓCIO – CABEÇAS DO REGUENGO

Alentejo



APPELLATION: Portalegre

BLEND: Field blend including Arinto, Assario, Fernão Pires, Roupeiro, AlicanteBranco, Rabo de Ovelha, Tamarez, Manteúdo, Uva Rei, Uva Formosa, Vale Grosso, Excelsior and Salsaparrilha

WINEMAKER: João Afonso

VINEYARD:

This east-facing vineyard is located at the outskirts of the Reguengo village, in Serra de S. Mamede. Summer temperatures in Alentejo can reach 40 degrees, however these vineyards are at around 570 meters altitude, which gives fresher weather. Soils are decomposed granite. Bush vines are up to 100 years old, and around 14 varieties are co-planted so it is impossible to give a percentage of types, they include Manteúdo, Formosa Dourada, Alicante Branco and Vale Grosso, which have all but died out in most of Portugal.

VITICULTURE:

Currently organic but working towards biodynamic certification. Follows Steiner's biodynamic philosophy, aiming to maintain a healthy soil and a balanced environment. Yields are kept low.

WINEMAKING:

Grapes are hand-picked, crushed, pressed and naturally decanted. Fermentation with indigenous yeasts takes place in five old oak barrels and one new 1,000 litre cask and lasts until the end of August. Wines are rested for one year on fine lees in a mix of old and new oak, before bottling without fining and with a light filtration.

WEBSITE: <http://cabecasdoreguengo.com/our-wines>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A substantial stone-fruited and stonily mineral wine with a leesy edge and subtle nutty oak and apricot kernel nuances. Opens up with air.