

VALE DA CAPUCHA- FOSSIL BRANCO

Lisboa



APPELLATION: VR Lisboa

BLEND: Arinto, Gouveio, Fernão Pires

WINEMAKER: Pedro Marques

VINEYARD: _____

Vineyards are located on a hillside site in the Lisboa region, just 9 km inland from the Atlantic. The soils are mostly Kimmeridgian clay, similar to those found in Chablis, with high proportion of ocean fossils elevating the calcium carbonate content. Although his family have farmed in the area for generations, Pedro replanted the vineyards in 2000 with native Portuguese varietals such as Arinto and Fernão Pires plus a little Alvarinho, Gouveio, Viosinho and Antão Vaz which are suited to the climate and soils.

VITICULTURE: _____

Pedro is fully committed to his organic winegrowing, despite the challenges of the humid mornings, strong winds and variable temperatures. He is prepared to lose crops in order to continue this style of farming, as he aims for the personality of a vineyard to be expressed in the glass.

WINEMAKING: _____

Grapes are hand harvested and fermented with wild yeasts in stainless steel. It has some skin contact to extract flavour, body and texture. The wine stays on lees in stainless steel. No additives used during the winemaking process, apart from a touch of SO₂, the wine is bottled without any fining or filtration

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Creamy white peach with a refreshing hit of lemon zest and pear drops, with white flowers. Mineral and salty to finish.