

VALE DA CAPUCHA- FOSSIL TINTO

Lisboa



APPELLATION: Torres Vedras

BLEND: Touriga Nacional (60%), Tinta Roriz (30%), Syrah (10%)

WINEMAKER: Pedro Marques

VINEYARD: _____

Vineyards are located in Torres Vedras 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 mainly native Portuguese varietals. He has three sites for red grapes: a co-planting of Touriga Nacional and Tinta Roriz; a site with 80+ year old Castelão; and a small parcel of Syrah.

VITICULTURE: _____

Vines are farmed organically and biodynamically in the tricky maritime climate of Lisboa. There are humid mornings, lots of windy days and variable temperatures. Pedro is fully committed to his organic and natural winegrowing, despite the challenges. He is prepared to lose crops in order to continue this style of farming, even though he has lost up to 30-35% crop due to disease pressure.

WINEMAKING: _____

Grapes are hand harvested, and fermented, partial whole bunch with wild yeasts in concrete tanks. No additives used during the winemaking process, apart from a touch of SO₂, the wine is aged in old French oak barriques before bottling without any fining or filtration

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Red fruit, herbs, minerals and smoky notes.
Backed up by lively acidity, juicy fruit, spice and a really long bright finish.