

COLHEITA TINTO – ANTONIO MADEIRA

Dão



APPELLATION: Dão

BLEND: Field blend, mainly Alfrocheiro

WINEMAKER: Antonio Madeira

VINEYARD: _____

The vineyards are found on free draining granite soils of the Serra do Estrela, the highest mountain range in Portugal. António believes the heart of Dão lies in this mountainous region, and that the fine, fresh, mineral wines you can produce here - which he refers to as the 'Grands Crus of the Dão highlands' - have great ageing potential. He started researching the region in earnest in 2010, and discovered plots of old vines of native varieties. This viticultural heritage, combined with the granite soils and excellent sun exposures make these sites distinct. He found a neglected 50-year-old vineyard in Serra da Estrela foothills, which he recuperated and used to produce his first wine in 2011.

VITICULTURE: _____

The winemaking philosophy is to respect the grapes and the natural environment. He farms sustainably, just using some sulphur treatments, so as not to mask the unique terroir. Antonio experiments with organic and biodynamic farming. Grapes are hand harvested and winemaking is gentle, aiming for minimal extraction.

WINEMAKING: _____

After hand-picking, grapes are fermented in open top vats with indigenous yeasts, temperature controlled. Antonio seeks minimal extraction here, aiming for a 'vin de soif' style. It ages for 18 months in used French 225 L oak barrels, and 3 months in stainless steel tank, before bottling.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bursting with red fruit from the Alfrocheiro grape, this is fresh and drinkable in a vin de soif style. Old vines add a depth and complexity to this red.