

# BRANCO – ANTONIO MADEIRA

Dão



**APPELLATION:** Dão

**BLEND:** Field blend of 20 native varieties, 70% of which is Siria, Fernão Pires, Bical and Cerceal.

**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 500 litre barrels and stainless steel tank. The ferment is very slow, lasting 10 months. The wine is then racked off and spends 18 months ageing, 85% in stainless steel tanks and 15% in 500 litre French oak barrels, before bottling.

**WEBSITE:** [n/a](#)

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Fresh, with a touch of green olive salinity, this is an emphatically mineral wine that reflects its granite terroir. The fruit is tense and crystalline, with some floral and fennel notes.