

# VIDE DOMINÓ – VITOR CLARO

Alto Alentejo



**APPELLATION:** Wine of Portugal

**BLEND:** Field blend including Trincadeira, Tinta Francesa, Tinta de Olio Branco and Fernão Pires

**WINEMAKER:** Vitor Claro

**VINEYARD:** \_\_\_\_\_

Grapes are a field blend from the Serra São Mamede vineyard close to Portalegre in the Alentejo. The vineyards are at 550m altitude with an average vine age of 65 years. The soil is chiefly granite and the different varieties, both red and white, are planted together.

**VITICULTURE:** \_\_\_\_\_

Farming is organic and the grapes are harvested by hand.

**WINEMAKING:** \_\_\_\_\_

Whole bunches are crushed and macerated without stomping for five days. They are then pressed into stainless steel where fermentation with indigenous yeasts takes around two months. The wine is then moved to old oak barrels where it ages for a year before bottling without fining or filtration.

**WEBSITE:** n/a

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



**TASTING NOTES:**

Light, sappy and delicate. Wild red berries, cranberries, pine resin and dried herbs.