

VALE DA CAPUCHA- CLIMA WHITE

Lisboa



APPELLATION: Lisboa

BLEND: Fernão Pires 40%, Arinto 30%, Gouveio 30%

WINEMAKER: Pedro Marques

VINEYARD: _____

Vineyards are in the Lisboa region, just 9 km inland from the Atlantic. There is a clear maritime influence, mornings are often humid and misty, the sun breaks through in the afternoon and sea breezes reach the vineyards. Temperatures are fairly constant. The soils are well drained clay-limestone, with high proportion of ocean fossils. 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 working organically, despite the challenges of a cool maritime climate. He is certified by SATIVA. He uses permanent, wild cover crops.

WINEMAKING: _____

Grapes are hand harvested in the cool morning to retain their natural freshness. They are gently whole-bunch pressed at under 1 bar. The juice is naturally cold settles before racking to stainless steel for fermentation at 17-18 degrees with natural yeasts. The wine then spends eight months on lees in stainless steel prior to bottling. No additives used during the winemaking process, apart from a touch of SO₂.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Herbs and floral nose. Medium bodied with a savoury salty lick to the finish.