

VALE DA CAPUCHA- CLIMA TINTO

Lisboa



APPELLATION: Lisboa

BLEND: 40% Touriga Nacional, 30% Tinta Roriz, 30% Castelão

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 marine fossils. Although his family have farmed in the area for generations, Pedro replanted the vineyards in 2000 with native Portuguese varietals 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. A mix of whole-bunch and destemmed fruit is gently crushed and fermented with natural yeasts in unlined concrete tanks, with some punch-downs. The wine then spends 20 months on the lees in stainless steel and old 225l oak. 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: _____

Spicy nose with red fruits. A medium body with refreshing acidity and a savoury dry finish.