

A LIBERDADE – ANTONIO MADEIRA

Dão



APPELLATION: Dão

BLEND: Field blend of 20 native grape varieties, 70% of which is Cerceal, Encruzado and Bical

WINEMAKER: Antonio Madeira

VINEYARD: _____

This wine comes from 2 sites; one averaging 25-year-old vines (70% of the blend) and another planted with 80-year-old vines. The vineyards sit at 500-600 metres in altitude. 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.

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: _____

The grapes are handpicked and gently pressed, with free-run juice decanted gradually by gravity – a process that lasts 2 days. Fermentation takes place in stainless and occurs naturally with indigenous yeast. The wine ages in stainless steel for 8 months and completes malolactic fermentation. It is bottled in the spring following harvest without any added sulphur.

Vinified without added sulfites, in Portuguese "Liberdade" means freedom.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh, with a touch of green olive salinity. The fruit is tense and crystalline, with some floral and fennel notes.