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HANDCRAFTED WINES



Vinhas Velhas White 2018

Product of Bairrada chalky terroir, this wine expresses in a unique way the characteristics of the soil from where it originates.

Deriving from indigenous varieties and centenary vineyards planted in poor and stony soils, where the raw material is scarce but extremely precious, it is produced in total commitment with nature. In the end, we get a wine with no masks, authentic, structured, elegant and complex, full-fledged of individuality and character.

Hand Harvest field blend, on September 11th, 2018, from centennial vines planted in chalky limestone predominant soils, where Maria Gomes and Bical varieties predominate.

Alcohol	12 %		
Total acidity	6,1 g/l	pH	3,24
Volatile acidity	0,48 g/l	Residual sugar	1,5 g/l

Winemaking

The grapes were whole bunch pressed and the resulting must was fermented in seasoned oak barrels, followed by regular batonage until bottling date, in June 2019. Natural tartaric and protein stability achieved during 10 months of barrel ageing. 1950 bottles produced.

Wine profile

Complex, delicate aromas of floral and ripe citric fruit, resembling orange blossom and lime. Hints of vanilla, spice and flinty character add aromatic complexity. In the mouth it shows to be an elegant wine, full of minerality and freshness, reflecting the limestone soils from where it originates. It is simultaneously a deep, structured and complex wine, with a long and lingering finish.

Wine pairing tip

Oysters, codfish and various types of cheese.

Winegrower and Winemaker

Luis Gomes