



DUAS CASTAS 2013

Philosophy: An annual challenge for the winemakers to find two grape varieties from that harvest which combine to show a well balanced wine with distinctive character and flavour.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Lightly structured loamy soil of granitic origin.

Average age of vines: 14 years.

Grapes Varieties: Gouveio, Antão Vaz.

Vinification: Whole bunch pneumatic pressing, cold settling, temperature controlled stainless steel fermentation (14°C), ageing on fine lees, estabilization, filtration and early bottling.

Maturation: In tanks on fine lees.

Bottling: January 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,15

Reducing Sugar: 1,9 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, pale straw colour.

Aroma: Citric notes, fine and complex, delicate grassy notes.

Palate: Intense palate with mineral notes, fresh and persistent finish.

Ideal Consumption Date: 2014-2017

Formats Available: 750 ml.