

# Vinha Celta

BICAL

**REGION:** Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde)

**LEGAL CLASSIFICATION:** Dão D.O.P.

**VINEYARD:** Vinha Celta of 5ha, vines up to 50 years old.

**GRAPE VARIETIES:** 100% Bical (or Borrado das Moscas).

**ALCOHOLIC STRENGTH:** 14.2° GL

**CLIMATE/GEOGRAPHIC CHARACTERISTICS:** The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

**SOIL:** Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

**TERROIR CONSULTANT:** Pedro Parra.

**VITICULTURE:** In conversion to organic and biodynamic in some plots.

**WINEMAKING:** Total destemming with crushing of the grapes in a pneumatic press, natural and static decantation, followed by fermentation with indigenous yeasts in barrels at a temperature of about 18-22°C. Aged on fine lees in a reductive medium, without the addition of sulphites. Complete malolactic fermentation. Low addition of sulphites before bottling (82mg/l of total sulphur dioxide). Natural decanting, the wine has not been clarified or filtered, and may have a deposit.

**WINEMAKER:** Luís Lopes **VITICULTURIST:** João Costa

**ÉLEVAGE:** 11 months in barrels (02 barrels used for Chenin Blanc vinification in Saumur, 2014 French oak).

**AGING POTENTIAL:** 15 years.

**ORGANOLEPTIC CHARACTERISTICS:** Lemon in colour. A fascinating and "savoury" nose, mineral, with orchard fruit, creamier impressions of lees and a whiff of exotic wood. Enters the mouth with great concentration, tension, and a fabulous balance between electric acidity, granite sapidity and unctuousness. Long, racy finish.

**ENOGASTRONOMIC GUIDELINES:** Bacalhau com natas (baked cod with cream), prawn curry, arroz de lavagante (European clawed lobster rice), scallops au gratin.

**SERVING TEMPERATURE:** 10-12°C



2021  
VINTAGE

677  
BOTTLES  
PRODUCED