

Vinha Celta

JAEN



2021
VINTAGE

511
BOTTLES
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Vinha Celta of 1.7ha, 33 years old vines.

GRAPE VARIETIES: 100% Jaen (Mencía in Spain).

ALCOHOLIC STRENGTH: 12.3° 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: Crushing of the grapes in the press, partial destemming of 70%, followed by fermentation in open "lagar" at a temperature of about 20-24 degrees. Infusion more than extraction, with the cap worked by hand (manual pigéage), 9 days of maceration. In this environment a semi-carbonic maceration takes place. Malolactic in vat. The wine from the press is not incorporated into the final blend. Ageing on the skins in wood for 16 months. Low addition of sulphites before bottling (58mg/l of total sulphur dioxide).

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

ÉLEVAGE: 11 months in a used 400L from 2019 French oak barrel.

AGING POTENTIAL: 7 years.

ORGANOLEPTIC CHARACTERISTICS: Medium bright purple. Red and blue berries explode on the nose, wrapped in granite dust and pungent spices, in a profile reminiscent of a Morgon cru. The mouth is equally vibrant, mineral and medium-complexioned, endowed with a persistent, juicy wild fruit finish.

ENOGASTRONOMIC GUIDELINES: Beira sausages, cold cuts in general, arroz de entrecosto em vinha d'alhos (spare ribs rice in wine, garlic and spices marinade), gizzards in sauce, suckling pig.

SERVING TEMPERATURE: 14-16°C