

TINTA PINHEIRA



2021
VINTAGE

645
BOTTLES
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: A few rows of Vinha Nascente (total of 11,21ha), 33 years old vines.

GRAPE VARIETIES: 100% Tinta Pinheira (or Rufete).

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, totally destemmed, whole grapes, followed by fermentation in inert vats at a temperature of approximately 20-24 degrees. Infusion more than extraction, Infusion more than extraction, with the cap worked by hand (manual pigéage), for 12 days of maceration. Malolactic fermentation in vat. The wine from the press is not incorporated into the final blend. Aged for 16 months on fine lees in wood. Low addition of sulphites before bottling (59 mg/l of total sulphur dioxide).

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

ÉLEVAGE: 16 months in a 500L Burgundy barrel, used from 2019, French oak.

AGING POTENTIAL: 12 years.

ORGANOLEPTIC CHARACTERISTICS: Medium and vibrant ruby. The wine exudes charm and class from the first moment, with juicy red fruit, spices such as cinnamon, plus telluric, forest and mineral notes that complete the complex olfactory picture. The mouth is of immense finesse, freshness, with very fine and "chalky" tannins and perfect acidity. Long and convincing finish.

ENOGASTRONOMIC GUIDELINES: Míscaros (red pine mushroom) rice, spare ribs with carqueja (Genista tridentata) rice, duck rice, partridge stew with chestnuts and mushrooms.

SERVING TEMPERATURE: 16°C