

Vinha Celta

BICAL



2022
VINTAGE

1.613

BOTTLES
PRODUCED

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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Vinha Celta of 0,65ha, "grand cru" by Pedro Parra's classification, 60 years old vines.

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

ALCOHOLIC STRENGTH: 13° 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: Organic (in process of certification), pruning and canopy management consultancy by Marco Simonit.

WINEMAKING: Total destemming and crushing followed by 24-hour skin contact. Pneumatic pressing, natural decantation and spontaneous fermentation in barrels at 18-22°C. Complete malolactic fermentation. Ageing in barrels on the fine lees for 11 months in a reductive environment. Racking and kept in stainless steel for 6 months until bottling. Natural decantation, the wine has not been clarified or filtered, and may have a deposit (90mg/l total sulphur dioxide).

WINEMAKER: Luís Lopes

VITICULTURIST: João Costa

ÉLEVAGE: 11 months in previously used barrels (1 French oak 500L and 2 Austrian/German oak 500L). More 6 months in stainless steel before bottling.

AGING POTENTIAL: 15 years.

ORGANOLEPTIC CHARACTERISTICS: Medium lemon colour. A fascinating and savoury nose, mineral, with orchard fruit, creamier impressions of lees and a sophisticated touch of wood and reduction. It 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