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HANDCRAFTED WINES



Vinhas Velhas red 2022

Product of Bairrada chalky terroir, this wine expresses in a unique way the characteristics of the soil from where it originates.

Deriving from indigenous Baga variety and centenary vineyards planted in poor and stony soils, where the raw material is scarce but extremely precious, it is produced in total commitment with nature.

In the end, we get a wine with no masks, authentic, structured, elegant and complex, full-fledged of individuality and character.

Hand harvest, between 16th and 19th September, 2022, from centennial vines planted in chalky limestone soils, where the Baga variety predominates.

Alcohol	11,5 %	ph	3,46
Total acidity	5,6 g/l	Residual sugar	0,8 g/l
Volatile acidity	0,48 g/l		

Winemaking

The grapes were de-stemmed and fermented in "lagares". FML and ageing of 20 months were carried out in French oak barrels. Wine naturally stabilized during prolonged ageing in barrel until bottling date in June 2024. 11,170 bottles produced.

Wine profile

Delicate and well-defined aromas of ripe red fruits, accompanied by floral notes. Cedar, vanilla, cigar box, licorice and forest floor add aromatic complexity. In the mouth it shows to be an elegant wine, full of minerality and freshness, reflecting the limestone soils from where it originates. It is simultaneously a deep, structured and complex wine, with a long and lingering finish.

Wine pairing tip

Grilled meat steak

Winemaker and Winemaker

Luis Gomes