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HANDCRAFTED WINES



Vinhas das Cavaleiras red 2021

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 vineyard 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, 24th September, 2021, from centennial vines planted in chalky limestone soils, where the Baga variety predominates.

Alcohol	12,5 %	pH	3,4
Total acidity	6 g/L	Residual sugar	0,3 g/L
Volatile acidity	0,6 g/L		

Winemaking

The grapes were de-stemmed and fermented in "lagares". FML and ageing of 20 months were carried out in new French oak barrels. Wine naturally stabilized during prolonged ageing in barrel until bottling date in June 2023. Only 2,540 bottles produced.

Wine profile

Delicate and well-defined aromas of fresh red and blue fruits, accompanied by floral notes. Cedar, vanilla, leather, 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

Rich dishes of red meat, lamb and goat.