



Esculpido 2018

The name Esculpido (sculpted) relates to the impressing forms and shapes of some of our oldest vines, authentic living sculptures, re-defined and polished by the passage of time. Esculpido is made from grapes of these vineyards of the variety Avesso, which are located in our estate Quinta de Santa Teresa, most of them situated between 200 and 350 meters high.

This wine results from the will to express the high quality of the grapes originated in these vineyards, who are taken care of using organic and traditional methods.

Tasting notes

On the nose this wine reveals great balance between freshness and well integrated notes of wood, highlighting notes of dried nuts and ginger. On the palate it shows character and elegance, in a velvety profile, with notes of hazelnut, tree fruits as green apple, and some citrines. It will age well in bottle.

Winemaking process

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before going thru skin contact process and a gentle pneumatic press.

The must ferments in French barrel for around 12 months. Stabilization and tender filtration take place. No animal derivate is used in the process, making it a vegan-friendly wine.

A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and terroir.

Bottled in December 2019

Climatic characteristics of the 2018 vintage

The winter of 2017 was relatively dry. However, this trend inverted completely during the 2018 Spring, which registered far greater levels of precipitation than the average levels of rainfall for this time. These rains forced us to apply treatments in the vineyards for mildew and oidium.

Summer, on the other hand, was hot and dry, the average temperatures in August and September being much higher than the annual averages for these months. Despite the intense heat, the generality of the vines went thru the season without any issues, only a few parcels registering some burns in the first week of August.

FEATURES

- Producer A&D WINES
- Region Minho
- Grape varieties Avesso
- Soil type Granitic
- Altitude 250 m
- Vineyards In line
- Vines per Ha 3000
- Pruning system Royat
- Harvest period September 2018
- Harvest method Manual
- Malolactic No
- Fermentation Wood barrel
- Bottled December 2019
- Ageing 1 year

ANALYTICAL DATA

- Dry extract 21,9 g/dm³
- Alcohol 13% vol
- Total acidity 6,8 g/dm³
- Volatile acidity 0,48 g/dm³
- PH 3,21
- Free SO₂ at bottling 39 mg/dm³
- Total SO₂ at bottling 109 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION



VEGAN
FRIENDLY