

A&D WINES

ESCULPIDO 2019 [EN]



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Esculpido 2019

The name Esculpido (sculpted) relates to the impressing forms and shapes of some of our oldest vines, authentic living sculptures, redefined 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 complexity, freshness and well-integrated oak, highlighting saline notes, fresh butter, citric fruits and wet stone. On the palate it shows itself rich and elegant, with excellent concentration and multi-layered. Mineral notes, hazelnut, tree fruits and citrines show up. Long, persistent finish along with a firm acidity. 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 ten-

der 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 March 2021

Climatic characteristics of the 2019 vintage

The winter of 2018 was quite dry. Spring was more balanced, with some rain during April, which compelled us to apply treatments in the vineyards for mildew and oidium. Also, the vineyards in Casa do Arrabalde suffered some frostings during this month. Summer was mild, only the lower vineyards in Quinta de Santa Teresa registering some burns on the 23rd of August. In the 8th and 9th of the same month it rained, which allowed to reduce the hydric stress and push the maturation process. The balanced, fresher profile of the 2019 vintage gave birth to slightly more acidic wines, with lower alcohol graduation.

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 2019
- Harvest method Manual
- Malolactic No
- Fermentation Wood barrel
- Bottled March 2021
- Ageing 1 year



ANALYTICAL DATA

- Dry extract 22,9 g/dm³
- Alcohol 13,4% vol.
- Total acidity 6,7 g/dm³
- Volatile acidity 0,44 g/dm³
- PH 3,22
- Free SO₂ at bottling 14 mg/dm³
- Total SO₂ at bottling 104 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