



Esculpido 2020

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 190 and 300 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 2022.

Climatic characteristics of the 2020 vintage

The winter of 2019 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 2020 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 190m - 300m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2020
Harvest method Manual
Malolactic No
Fermentation Wood barrel
Bottled March 2022
Organic certified wine

ANALYTICAL DATA

Dry extract 22,9 g/dm³
Alcohol 13,5% vol.
Total acidity 6,3 g/dm³
Volatile acidity 0,52 g/dm³
PH 3,30
Free SO₂ at bottling 22 mg/dm³
Total SO₂ at bottling 81 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION