



Esculpido 2021

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 it shows itself complex, notes of spices and dried fruits (hazelnut) showing up along with the wooden toast. On the palate it shows itself young, with oak and acidity in integration. Notes of stone fruit, thyme and ginger in a velvety profile, with a saline side and gastronomic vocation. Better served in large glasses. It will evolve 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.

Climatic characteristics of the 2021 vintage

The winter of 2021 was rainy enough, mainly in February, to supply the hydric reserves until the unusual rains that occurred in June. During spring temperatures were mainly moderate with the exception of April, which was hotter than normal. Summer started having hot days in July, which intensified in August, accelerating the maturation of the grapes despite a short period of rainfall, the harvest having started on the 25th of August. Other rainfalls in September threatened a good progression of the harvest but fortunately did not have a major impact. The 2021 harvest originated wines particularly fresh and with a lower alcohol level than previous years.

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 2021
Harvest method Manual
Malolactic No
Fermentation Wood barrel
Bottled May 2023
Organic certified wine

ANALYTICAL DATA

Dry extract 21,1 g/dm³
Alcohol 13% vol
Total acidity 6,6 g/dm³
Volatile acidity 0,63 g/dm³
PH 3,22
Free SO₂ at bottling 28 mg/dm³
Total SO₂ at bottling 103 mg/dm³



VEGAN



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION