



## Esculpido 2022

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

The aroma is elegant and multidimensional, showing notes of white fruit, spices and dried fruits. On the palate we find a dense profile and velvety texture, triangulating minerality, fruit and salinity. Notes of stone fruits, ginger and a light vegetal touch, the wood well blended. Juicy and persistent finish. It will evolve well in the 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 veganfriendly 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 2022 vintage

The winter was unusually dry and hot, with temperatures in November reaching 20°C. The lack of rain facilitated the vegetative development as well as the tasks of pruning and cleaning. Weak precipitation continued until spring. In March there was a recovery in the levels of precipitation, as well as in the second week of April, which despite heavy rains did not avoid a situation of moderate drought. A sufficient number of chilling hours promoted good budding of the vines. In May, the alternation of periods of rain, cold and open sun forced preventive interventions against downy mildew. The summer was quite hot, with periods of intense heat that lasted from June to August. The surgical use of irrigation prevented water stress in the vines. A cooler month of September, with some precipitation, eased the water stress of the vines, most of which had already been harvested by this time.

## FEATURES

**Producer** A&D WINES  
**Region** Vinho Verde  
**Grape varieties** Avesso  
**Soil type** Granitic  
**Altitude** 190m – 300m  
**Vineyards** In line  
**Vines per Ha** 3000  
**Pruning system** Royat  
**Harvest period** September  
**Harvest method** Manual  
**Melolactic** No  
**Fermentation** Wood barrel  
**Bottled** July 2024  
**Organic certified wine**

## ANALYTICAL DATA

**Dry extract** 22,9g/dm<sup>3</sup>  
**Alcohol** 13 % vol.  
**Total acidity** 6.3 g/dm<sup>3</sup>  
**Volatile acidity** 0,57g/dm<sup>3</sup>  
**PH** 3,26  
**Free SO<sub>2</sub> at bottling** 15 mg/dm<sup>3</sup>  
**Total SO<sub>2</sub> at bottling** 75 mg/dm<sup>3</sup>



BEST SERVED  
10°-12°



POULTRY  
CHEESE



NATURAL  
CORK



BURGUNDY  
BOTTLE



AWARDED  
PRODUCT



MANUAL  
SELECTION



PRODUCT OF  
PORTUGAL



MINIMAL  
INTERVENTION