



Esculpido 2023

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. Mineral notes, hazelnut, tree fruits and citrines show up. Long, persistent finish along with a firm acidity.

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 undergoes fermentation and ageing 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 2023 vintage

In the winter of 2022, it rained abundantly, replenishing water reserves. Spring proved to be quite volatile, especially in April, which saw frequent variations in temperature and precipitation. Rainfall well above average in June favored conditions for the emergence of diseases and forced preventive treatments to be carried out, in a summer that proved to be challenging in terms of illnesses and sunburn. The hottest days began in July, intensifying in August, where temperatures were higher than average, although not as much as in the previous year. There were some rains at the beginning of September.

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 2023
Harvest method Manual
Melolactic No
Fermentation Wood barrel
Bottled July 2025
Organic certified wine

ANALYTICAL DATA

Dry extract 21,4g/dm³
Alcohol 13 % vol.
Total acidity 6.7 g/dm³
Volatile acidity 0,44g/dm³
PH 3,29
Free SO₂ at bottling 26 mg/dm³
Total SO₂ at bottling 120 mg/dm³



BEST SERVED
10°-12°



POULTRY
CHEESE



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



MINIMAL
INTERVENTION