



INÓSPITO

Old Vines Almendra

Red Wine

Originating in an old vineyard, planted between 200 and 250 meters above sea level in 1850, with grapes carefully harvested by hand, we produce a unique Douro born in a terroir in the Douro Superior sub-region near the parish of Almendra.

Poor, schist soils contribute to a unique profile and an expression of a Douro interpreted as it used to be, fresh, complex and with structure, without any tartaric correction.

The grapes arrive at the winery in 20 kg boxes and are sent directly to the lagar. Fermentation began just 3 days after the grapes arrived and during this maceration time a large part of their essence was extracted.

Fermentation was spontaneous with indigenous yeasts. New and used French oak barrels (Bertrange forest). We want it to be a wine in which the minerality, acidity, freshness and unique character of these plots and micro-terroirs are symbols of this wine, unparalleled in the region. A pure, unadulterated wine.

Inóspito is the expression of each plot we explore.

Region

Douro

Total acidity

6,4 g/L

Soil

Clay and Schist

Residual Sugars

0,8 g/L

Planting Registration

1850

Vinification

Spontaneous fermentation by indigenous yeasts in a granite lagar by foot trodden. Ageing in new and used French oak barrels of 225 and 500 liters for 18 months.

Varieties

Field Blend (more than 45 varieties)

Harvest

Manual picking on the last week of August.

No. bottles

3660

Alcohol

12%
