



INÓSPITO

Old Vines Roncão

Red Wine

Originating from three micro plots of old vines with a planting registration dating back to 1900, between 250 meters and 400 meters above sea level, carefully harvested by hand, we have produced a unique Douro born in a terroir in the heart of the Cima Corgo sub-region, near the villages of Vilarinho de Cotas and Casal de Loivos.

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, unmatched in the region. A pure, unadulterated wine.

Inóspito is the expression of each plot we explore.

Region

Douro

Total acidity

6,8 g/L

Soil

Clay and Schist

Residual Sugars

0,9 g/L

Planting Registration

1900

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

3440

Alcohol

12,5%
