

Picotes

TINTO
2023

Wine Varieties: 80% red: Tinta Gorda / Verdelho Vermelho / Bastardo / Tinta Fina / Tinta de Escrever / Tinta Carvalha / Olho de Rei / (among other traditional varieties from Arribas do Douro)

20% White: Donzelinho Branco / Bastardo Branco / Malvasia / Verdelho / Formosa /
(among other traditional varieties from Arribas do Douro)

Vineyards: Carvoeira / Fonte das Pias / Galharda / Orretas / Vale Formoso / Rincadeiro

(90+ years average age / with Integrated Production® or in certification)

Solos: Granit (predominance of quartz and mica) / Schist / Clay

Harvest: 9 de september 2023 / Hand-picked / 20kg Boxes / Year with excellent quality grapes

Winemaking: Foot trodden with steams in a granite mill / Spontaneous fermentation (with indigenous yeasts) / 3 days of contact with the skins after starting the fermentation / Finishes the fermentation in French oak barrels

Ageing: 10 months in 300 & 400L French Oak Barrels with more than 4 uses

Bottling: 2430 bottles in August 2024 (unfiltered, may contain sediment)

Physicochemical Characteristics: Alcohol: 13,2% | Total Acidity: 5,10 | pH: 3,65 | SO₂ Total: <50 |
Total Sugars: <1,0

