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Curtimenta '21



concept this wine express the typical freshness and minerality of this region wines, also the main characteristics of 'Bical' and 'Arinto' grape varieties, fermented with skins.

vineyard grapes from Sesmarias vineyard, single vineyard with northeast exposition and clay with limestone soils

climate Atlantic

vinification hand harvest to 15kg cases; total destemming, natural fermentation during 17 days with skins. Stainless steel maturation *sur lie* without *batonnage*, for 6 months.

bottling March 2021

launching May 2021

production 1870 bottles

viticulture & enology Rodrigo Martins

tasting notes light amber colour, mineral character with floral, apricot and orange peel hints, typical of grape varieties and style of vinification. Intense and fresh on the palate, crispy texture, with a pleasant long finish.

technical information 12,9 % alcohol; 5,4 g/L Total Acidity; 3,42 pH; 2,2g/L residual sugars

observations should be served at 13-14°C, using a decanter if possible.

logistic information

bottle (0,75L) 293,8 x ø84,8 // 1,29 kg

case (6 x 0,75L) 306 x 248 x 174 mm // 7,7 kg

palette (104 caixas) 1200 x 800 x 1550 mm // 800,8 kg