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Palheto '21



concept this wine express the typical freshness and minerality of Alcobça and Caldas da Rainha wine region, being a historical recreation of wines from medieval times

vineyard two different vineyards (Alcobça and Caldas da Rainha), about 50 years old each, more or less 20 different grape varieties, clay-limestone soils

climate Atlantic

vinification early hand harvest (first week September) to 15kg cases, both vineyards at same day. Natural fermentation in 1000kg vats for 5 days, finishing fermentation in old French oak barrels (500 and 700L). Maturing during 7 months in the same barrels.

bottling April 2022

launching June 2022

production 2500 bottles

viticulture & enology Rodrigo Martins

tasting notes beautiful light ruby colour, mineral character, cherry, pear, floral and spicy hints. Elegant, intense and fresh on the palate, with a pleasant finish.

technical information 12,28% alcohol; 5,8 g/L Total Acidity; 3,39 pH; 1,4g/L residual sugars

observations should be served at 13°C.

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

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