

Herdade do Cebolal



Castelão "Clarete" 2021

Herdade do Cebolal was one of the pioneering wine projects in the Alentejo Coast, producing red wines certified with the "Castelão" variety in the late 1930s and 1940s. Last years we develop different styles of wines from the "Castelão" variety in order to show the full potential of this unloved and forgotten grape variety in recent years in Portugal.



Region: Peninsula Setúbal

Grape Varieties: Castelão (Old Vineyards 60 Years)

Soils: Marble and clay-limestone

Vinification Process: The grapes were harvested at the end of August, dictated by the climatic conditions and maturation of the grapes. The grapes were selected and chosen manually. The juice had in skin contact only 24-48hours in clay deposit in order to preserve its freshness and minerality. After skin contact the juice is pressed and keep in a steel vat remaining there for 6 to 10 months in contact with the lees. During this period occurs naturally the malolactic fermentation of the wine.

Aging: This wine aged one year in bottle.

Tasting notes: The wine has an open ruby color due to little skin contact. On the nose presents floral notes, red fruits and a smoked/toasted touches. In the mouth a rather fresh, elegant style presented a rather fine tannin.

Annual Production: 1900 bottles

Recommended temperature: Serve between 10-12°C

Gastronomy: Can be served with vegetarian dishes, light fish, red meats

Producer: Isabel Lufinha Mota Capitão and Luís Mota Capitão

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