



MEDIEVAL D E OURÉM

ABOUT THE GRAPES

80% Fernão Pires, 20% Trincadeira. This Palhete blend is part of the recognized historic wines of Portugal

THE TERROIR

In the northern part of the greater Lisbon wine region, the tiny Encostas D'Aire DOC is known for an ancestral wine that heralds from the Cistercian monks that had settled in the area during the XII century. With vast plantations of white grapes and few red, the lighter red toned "Palhete" style was created.

High altitudes (600-700 meters) and the fresh Atlantic climate leads to slow, and at times, incomplete grape maturation. Soils are mostly clay (with some calcareous) leading to a potential of tremendously elegant wines.

WINEMAKING

Winemaking is all old-school in this Medieval de Ourém. Fernão Pires & Trincadeira ferment separately and spontaneously on skins without the addition of yeasts. After Fernão Pires's first 24 hours, it is transferred to used 500L barriques to finish its fermentation, at which point the barrique is completed with Trincadeira (which had fermented during 48 hrs). The final combo fermentation occurs with indigenous yeasts. The wine rests in the barrique on lees during 6 months, after which it is transferred to stainless steel vats for resting and then bottled young.



Vintage: 2019 // **Region:** Encostas D'Aire // **Grape varietal:** 80%
Fernão Pires, 20% Trincadeiras // **Alc:** 14.5% // **Total Acidity:** 4.5g/L //

pH: 3.58

For more information, please contact **NLC Wines** // wine@nlcwines.com