



VINEYARD DESCRIPTION

Grape origin: Cima Corgo
Grape varieties: 45% Touriga Franca, 30% Touriga Nacional, 15% Tinta Roriz, 10% Tinto Cão
Altitude: 50 to 550 meters
Soil geology: Schist
Vine age: > 40 years

HARVEST 2022

The 2021/2022 viticultural year was marked by a warm and dry winter, followed by an unusually hot and dry spring and summer. These conditions resulted in a 15 to 20% drop in production compared to 2021. The 2022 harvest was early but slowed down due to falling temperatures and rainfall recorded at the beginning of September. The resulting musts showed slightly lower sugar content, total acidity, and phenolic compounds compared to the 2016–2021 average, but still within the normal range for high-quality wines.

VINIFICATION

Manual harvest into 20kg boxes, transported to the winery for partial destemming — some bunches fully destemmed, others whole cluster. Cold pre-fermentation maceration followed by alcoholic fermentation in stainless steel vats with temperature control and malolactic fermentation in both stainless steel vats and French oak barrels from different cooperages.

AGEING

50% in stainless steel vats.
50% in French oak barrels for 12 to 18 months.

BOTTLING

Date | July 2024
Bottle | Borgonha Nova 75cl /
Borgonha Nova 150 cl
Cork | Natural cork



750 ml bottles
7.682 units
1.5 L bottles
200 units



TECHNICAL INFORMATION

Alcohol content: 13% | Total acidity: 5.6 g/L | Volatile acidity: 0.8 g/L | pH: 3.7 | Total sugars: < 2 g/L