

Technical Specifications

Ontem Red 2016

Wine: Ontem

Region: without D.O.C./I.P.R.

Type: Red wine

Harvest year: 2016

Agricultural year:

A warm and wet Winter was followed by a cold and extremely wet Spring, demanding for extensive labour to protect the vineyards. Ripening was slightly delayed and a hot and dry Summer, favouring the development of healthy grapes. A globally dry harvest with very welcomed moderate spells of rain ensured what ended up to be a high-quality crop.

Grape varieties:

Field blend with a mixture of ancient grape varieties including Rufete, Baga, João de Santarém, Touriga Franca, Tinta Roriz and many others.

Vineyards:

This wine comes from an old, forgotten and non-demarcated region just South of the Douro border. Ancient (80-100yo), high-altitude (700m) vineyards, granite soils, field blend of several white and red grapes, beautiful East exposure, and especially a group of people who cherish the vineyards as their grandparents did. This small project aims at not letting this place disappear, or its ancient vineyards be replaced by other more productive ones.

Vinification:

Grapes picked by hand in small boxes, at perfect ripeness, then stomped (pigeage) by hand in a small stainless steel open tank, in the traditional way, fermented with autochthonous yeast, minimal intervention for soft extraction, to foster the elegance and smoothness of the original terroir.

Élevage:

20 months in used French oak barrels.

Chemical analysis:

Alcohol content: 13.5% vol.

Acidity: 7.15 g/l

pH: 2.98

Residual sugar: <0.6 g/l

Winemaking: Rita Marques and Manuel Sapage

Production: 3000 bottles



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