

'Pedra a Pedra' Clarete 2021

CRUNCHY / LIVELY / INTRIGUING



'Pedra a Pedra' Clarete is a lively and intriguing light red, made from a blend of indigenous red and white grape varieties grown on the schist soils of our terraced vineyards and fermented / matured together.

VINTAGE: The 2021 growth cycle and harvest was one of the coolest in recent years. A cool summer lead to similarly moderate conditions during the harvest period which encouraged slower, gradual maturations with balanced ripening. Whilst three rain events impacted the picking schedule we were able to achieve optimum ripeness, and the elevation of our vineyards (250 to 500 masl), combined with the cool nights contributed to heightened aromatics and vibrant acidity in the resulting wines.

VINIFICATION: Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, with 40% whole bunches placed on the bottom of the fermenter and the balance of the grapes destemmed on top. Red and white grapes are fermented together by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by gentle foot treading and plunging. At the end of the maceration the ferments are drained, pressed, and transferred to a stainless-steel tank to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 10 months. The wine is a blend of Tinta Barroca, Malvasia, Donzelinho Branco, Touriga Nacional and Viosinho. Each variety brings unique attributes to the final blend: Tinta Barroca brings vibrant red fruits; Malvasia brings juicy fruit; Touriga Nacional brings perfume and lift; with Donzelinho and Viosinho augmenting the aromatics and bringing lively acidity.

COLOUR:
Vibrant light red

AROMA:
Red fruit with lifted aromatics and spice notes

PALATE:
Crunchy red fruited wine, bursting with herbs and spices and refreshing acidity

SERVING TEMPERATURE:
Best served lightly chilled (12 to 14 degrees centigrade)

FOOD SUGGESTIONS:
Roast chicken, cod (salted or battered), francesinha

CELLARING
Drink now, but will gain further complexity over the next 3-5 years

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	51% Tinta Barroca 23% Malvasia 12% Donzelinho Branco 8% Touriga Nacional / 6% Viosinho	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	40% whole bunch, wild co-ferments in picking bins - 10 days on skins		
Vine Age	Between 16 and 24 Years old	Malolactic	Yes		
Vines per Ha	Average 4000	Maturation	Sur lie in stainless steel tank for 10 months		
Pruning Method	Single and double cordon and guyot	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 330 and 520 metres asl	Bottling Date	July 2022		
Yield	Average of 4 ton/ha	ANALYSIS			
Harvest Period	26 th & 27 th August	Alcohol (%)	11.5%	Total Acidity (g/l)	5.0g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	50mg/l
		pH	3.56	Free SO2 (mg/l)	15mg/l