

'Pedra a Pedra' Tinto 2020

APPROACHABLE / FRUIT-DRIVEN / STRUCTURED

Pedra a Pedra' Tinto is an approachable, fruit driven, structured Douro red, made from a blend of indigenous grape varieties grown on the schist soils of our terraced vineyards.

VINTAGE: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with good structure and balanced acidity.

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, destemmed and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless steel tank/picking bin ferments are simply plunged. At the end of the maceration the ferments are drained, pressed, and transferred to a combination of stainless steel tanks (70%) and old French oak barriques and hogsheads (30%) to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 18 months. Each varietal wine/parcel brings unique attributes to the final blend. Touriga Nacional brings a long textured palate with luscious red and blue fruits; Tinta Barroca brings juicy, vibrant red fruits; Touriga Franca brings mid palate weight and structure with rich black fruits and meaty characters and Sousão brings deep colour and lively acidity.

COLOUR:

Ruby

AROMA:

Red and blue fruit with lifted aromatics and spice notes

PALATE:

Full flavoured, red, and blue fruited wine, with good structure, balanced acidity, and a long finish

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade

FOOD SUGGESTIONS:

Steamed chilli mussels, cassoulet, BBQ sirloin steak

CELLARING

Drink now but will gain further complexity over the next 5 to 10 years.

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION	
Grape Varieties (%)	Touriga Nacional (51%) Tinta Barroca (34%) Touriga Franca (11%) Sousão (4%)	Winemaker	João Pires & Matt Gant
Soil Type	Schist	Fermentation	Wild ferments in granite lagars and stainless steel tanks with temperature control - 10 days on skins
Vine Age	Between 15 and 25 years old	Malolactic	Yes
Vines per Ha	Average 3700	Maturation	Sur lie in stainless steel tanks (70%) and French oak barriques and hogsheads (30%) for 18 months
Pruning Method	Single and double cordon	Fining & Filtration	No Fining 1 micron cartridge filtration
Altitude above sea Level	Between 250 and 500 meters	Bottling Date	June 2023
Yield	Average of 4.2ton/ha	ANALYSIS	
Harvest Period	26 August - 19 September	Alcohol (%)	14.0 %
Harvest Method	Hand picked	Residual Sugar (g/l)	0.7g/l
		pH	3.62
		Total Acidity (g/l)	5.2g/l
		Total SO2 (mg/l)	84mg/l
		Free SO2 (mg/l)	21mg/l