

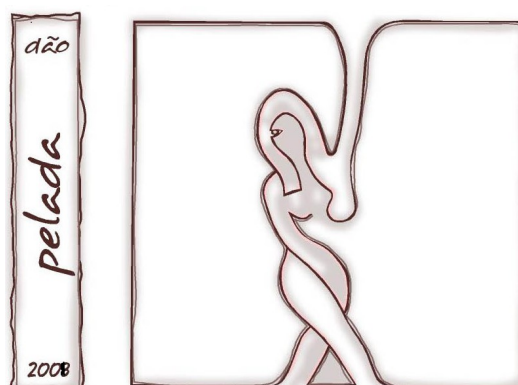
Pelada 2018

Vineyards: Vines with 70 years, with 5000 feet per hectare, located at 550 m at sea level.

Soil: Granite base with lines of sand and clay

Pruning Type: Guyot

Grape Varieties: 70% from an old vineyard on Quinta da Pellada field blend, (where we have identified 48 different varieties), and 30% of Touriga Nacional.



This wine is the reedition of Pelada 2003, where the balance and elegance of Dão wines were already present.

The blend is made with the blocks of Alto and Meio, from Quinta da Pellada old field blend (70 years). Here we have a very rich genetic patrimony with 48 different varieties. No predominance of any. Touriga Nacional comes from parcel 5 of Quinta da Pellada.

Vinification:

2018 was a fresh year until August, with the fresher July in sec. XXI. The grape maturation was about 3 weeks behind 2017. In the early days of August there was a sharp rise in temperature with 4th of August being the hottest day of the 21st century (to date). The ripening of the grapes continued slowly during the month of September. Due to the imposed water stress, the plants originated juices with low alcohol content and good phenolic maturation, with a lot of complexity and minerality .

The grapes were vinified respecting its whole nature; the vinification was in stainless steel open vats, followed by an aging of 36 months in three oak casks, 400L, for second/third use. Direct bottling by gravity.

Technical Information:

Alcohol: 13,2%vol.

Total Acidity: 6,03 g/dm³

pH: 3,72

Free SO₂ at bottling: 28 mg/dm³

Total SO₂ at bottling: 60 mg/dm³