



SAPATEIRO LOUREIRO

2020



95% Loureiro
5% Trajadura

Minimal Intervention wine without the addition of sulfites.
We used chestnut flower.

APPELATION

IVV

Tabuado, Marco de Canaveses

BOTTLES

1300

WINE

Alcohol: 11.4 %

Residual Sugar: 4.28 g/L

Total Acidity: 5.8 g/L

pH: 3.16

HARVEST & FERMENTATION

Selective harvest done by hand in mid-September of 2020 on 25KG baskets.

The fermentation was done in a stainless steel tank of 2500L and it was later divided into two stainless steel tanks of 1000L.

One tank was then selected to make this wine, where the wine aged until April 2021.

After bottling, the wine aged another three months before being released.

The Malolactic fermentation happened naturally inside of the bottle.

VINEYARD

The vineyard is located, inside of our Wine Estate, in the village of Tabuado, municipality of Marco de Canaveses.

The vines are planted in granitic soils, between 140 and 170 meters of altitude, in a hill facing Northwest (NW) - Southeast (SE).

The average annual temperature is 13°C, and the average annual precipitation is around 1700 mm. During the Summer, the nights have temperatures between 15-20° Celsius and days between 32-38° Celsius, creating fluctuations in temperature sometimes as high as 20° C (*i.e.: 37°C day - 17°C night*).

This particular plot only gets sun a few hours per day, making it ideal to plant a grape varietal in which we don't want high maturations. Around the plot there is a creek and three rivers that highly influence the humidity levels of our vineyard. Two of those rivers are at 600 meters of distance, while the Tâmega river is at 1.9 Km.

The Douro river is at 10.4 Km of distance.



SAPATEIRO

RESERVA BRANCO

2017

Dry Vinho Verde, aged 18 months in French oak and bottled without addition of CO₂.



50% Alvarinho
50% Avesso

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

650

WINE

Alcohol: 13.2 %

Residual Sugar: < 1.5 g/L

Total Acidity: 6 g/L

pH: 3.32

HARVEST & FERMENTATION

Selective harvest done by hand in the beginning of September of 2017 on 25KG baskets.

The fermentation was done in a stainless steel tank of 3000L.

After fermentation we aged the wine for 18 months in a new french oak barrel of 500L.

Before being released to the public, the wine aged another 9 months in the bottle.

VINEYARD

The vineyard is located, inside of our Wine Estate, in the village of Tabuado, municipality of Marco de Canaveses.

The vines are planted in granitic soils, between 140 and 170 meters of altitude, in a hill facing Northwest (NW) - Southeast (SE).

The average annual temperature is 13°C, and the average annual precipitation is around 1700 mm. During the Summer, the nights have temperatures between 15-20° Celsius and days between 32-38° Celsius, creating fluctuations in temperature sometimes as high as 20° C (*i.e.*: 37°C day - 17°C night).

The vineyard has a 100% sun exposure, but there are three rivers and some creeks close to the vineyard that highly influence the humidity levels of it. Two of those rivers are at 600 meters of distance, while the biggest one closest to it is at 1.9 Km - Tâmega river.

The Douro river is at 10.4 Km of distance.



SAPATEIRO - TROJAN HORSE RESERVA TINTO

2017



Vinhão

Red Vinho Verde aged 24 months in new French oak barrel and bottled without addition of CO2.

For a deeper understanding on why we made this wine, watch the video we did on YouTube.

Succinctly, this wine was made with the intention of giving it to those who like red wine but do not appreciate red Vinho Verde. It was also made to show people that if the winemaker wishes, he can make a very different wine with the same grapes that are used to make the traditional red Vinho Verde.

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

620

WINE

Alcohol: 13.4 %

Residual Sugar: < 1.5 g/L

Total Acidity: 5.4 g/L

pH: 3.5

HARVEST & FERMENTATION

Selective harvest done by hand in the beginning of September of 2017 on 25KG baskets.

The fermentation was done in a stainless steel tank of 6000L.

After fermentation we aged the wine for 24 months in a new french oak barrel.

Before being released to the public, the wine aged another 10 months in the bottle.

VINEYARD

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The vines are planted in granitic soils, between 140 and 170 meters of altitude, in a hill facing Northwest (NW) - Southeast (SE).

The average annual temperature is 13°C, and the average annual precipitation is around 1700 mm. During the Summer, the nights have temperatures between 15-20° Celsius and days between 32-38° Celsius, creating fluctuations in temperature sometimes as high as 20° C (*i.e.: 37°C day - 17°C night*).

The vineyard has a 100% sun exposure, but there are three rivers and some creeks close to the vineyard that highly influence the humidity levels of it. Two of those rivers are at 600 meters of distance, while the biggest one closest to it is at 1.9 Km - Tâmega river.

The Douro river is at 10.4 Km of distance.



SAPATEIRO - SUPERIOR ALVARINHO & AVESSO

2020



55% Alvarinho
45% Avesso

Serious in the mouth, with a soft texture, freshness and some salinity. Long finish.

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

2600

WINE

Alcohol: 13.6 %

Residual Sugar: 3.53 g/L

Total Acidity: 5.8 g/L

pH: 3.52

HARVEST & FERMENTATION

Early maturation of the grapes in this year.

Selective harvest done by hand in 20KG baskets at the beginning of September.

After harvesting the fermentation was done in a stainless steel tank of 3000L.

Bottled in April of 2021. Released to the market after 2 months of aging in the bottle.

No malolactic fermentation.

Contains Sulfites

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The vineyard has a 100% sun exposure, but there are three rivers and some creeks close to the vineyard that highly influence the humidity levels of it. Two of those rivers are at 600 meters of distance, while the biggest one closest to it is at 1.9 Km - Tâmega river.

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SAPATEIRO

COLHEITA SELECIONADA

2020



40% Loureiro
30% Arinto

15% Trajadura
15% Fernão Pires, Alvarinho,
Avesso.

Serious in the mouth, with a soft texture, freshness and some salinity. Long finish.

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

3400

WINE

Alcohol: 11.8 %

Residual Sugar: 5.07 g/L

Total Acidity: 5.75 g/L

pH: 3.42

HARVEST & FERMENTATION

Selective harvest done by hand in 20KG baskets at the mid of September.

After harvesting the fermentation was done in a stainless steel tank of 4000L.

Bottled in April of 2021. Released to the market after 2 months of aging in the bottle.

No malolatic fermentation.

Contains Sulfites

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SAPATEIRO ROSÉ

2020



60% Espadeiro
35% Padeiro
5% Touriga Nacional

APPELATION

Vinho Verde DOC

Sub-region of Amarante

BOTTLES

2650

WINE

Alcohol: 11.9 %

Residual Sugar: 5.2 g/L

Total Acidity: 5.7 g/L

pH: 3.43

HARVEST & FERMENTATION

Selective harvest done by hand in 20KG baskets at the mid of September.

After harvesting the fermentation was done in a stainless steel tank of 2000L.

Bottled in April of 2021.

No malolatic fermentation.

Contains Sulfites

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