

# 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

### **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  $13^{\circ}$ 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.:  $37^{\circ}$ C day -  $17^{\circ}$ 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.