

Antonio Madeira 2019 Colheita Branco

WineWise Code	PAM-BRA19
Country	France
Region	Dão
Color	White
Case Size	12x750
ABV	13.5
Acidity	5.15
Residual Sugar	0.8
Closure	Natural Cork
Annual Production (this wine only)	300
Varieties	Field blend of 20 native grape varieties, based on 90% of Siria, Fernão Pires, Bical, Arinto, Encruzado, Malvasia Fina and Cerceal
Maceration_Notes	3 hours macerating inside the press
Pumpover or Punchdown?	No
Destemming	Complete
Fermentation Vessel	Barrels
Fermentation Duration	10 months
Aging Method	Used Barrique 70%, Stainless Steel 30%
Aging Duration (Months)	11
Filtered?	No
Fining_Agents	None
Yeast	Spontaneous
Lees_Contact_Stirring	Fine lees until bottling
Malolactic	Yes
Added Sulfur?	Yes, 2g/L
Soil Type	Granite
Elevation (meters)	500
Vine Age (years)	25-70
Vine Yields (hl/ha)	20
Farming Practices	Organic
Vine Training Notes	Guyot
Grape Picking	Hand-harvested

Notes from the Producer:

António Madeira, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela. Since 2010, António Madeira has been researching the places in this sub-region, that his ancestors elected as the best for winemaking, those that we might call the 'Grands Crus of the Dão highlands' and found a series of old vines that are distinctive because of the authenticity of their grape varieties, the characteristics and nuances of their granite soils and sun exposures.



Notes about the producer:

When Vasco Croft of Aphros recommended António to us, he described him as “a young brilliant producer who is making a unique job with reaching old vines and terroirs, using organic farming and biodynamics.” He further stated that he thought these the best wines in the Dão today, and certainly the most mineral.

The potent, almost smoky nose of this field-blend (20 varieties!) white gives notice of its class, which is realized in a wine of such coiled power and contained intensity as to beggar belief.