

Antonio Madeira 2018 Vinho Tinto

WineWise Code	PAM-TIN18
Country	Portugal
Region	Dão
Color	Red
Case Size	12x750
Net	Discountable
ABV	14.4
Acidity	6.08
Residual Sugar	0.6
Closure	Natural Cork
Annual production	620
Varieties	Field blend of 20 native grape varieties, where the main is Alfrocheiro
Maceration Notes	2 weeks in lagares (open vats typical of Portugal)
Pumpover/Punchdown?	Very gentle punchdown 2 minutes in the morning and evening
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation Duration	4 weeks
Aging method	Used Barrique 100%
Aging duration (months)	18 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 2 mg/L
Soil Type	Granite
Elevation (meters)	500
Vine Age (years)	20-50
Vine Yields (hl/ha)	20
Farming practices	Sustainable
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.



WineWise Notes:

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.

António makes more of this than his other wines, so it might be considered his flagship. But it is still a relatively small production. An old vines field blend (23 varieties, with a lot of Jaen), its nose is both rocky and perfumed, while the palate brims with iron power, which leaves a strikingly long finish. The measure of grittiness seems entirely appropriate to such a serious and confident wine.