

# Antonio Madeira 2017 Vinhas Velhas Tinto

WineWise Code	PAM-VVT17
Country	France
Region	Dão
Color	Red
Case Size	6x750
ABV	14.5
Acidity	5.95
Residual Sugar	0.7
Closure	Natural Cork
Annual Production (this wine only)	800
Varieties	Field blend of Jaen, Baga, Tinta Amarela and 20 other native grape varieties
Maceration_Notes	2 weeks in lagares (open vats typical of Portugal)
Pumpover or Punchdown?	Very gentle punchdown 2 mins in the morning and evening
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	4 weeks
Aging Method	Used Barrique 100%
Aging Duration (Months)	18
Filtered?	No
Fining_Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur?	Yes, 2g/L
Soil Type	Granite
Elevation (meters)	500-600
Vine Age (years)	50-100
Vine Yields (hl/ha)	15
Farming Practices	Bio-dynamic
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.

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.