

VALE DA CAPUCHA – FOSSIL 2012



DO: Vinho Regional Lisboa

Grape Varieties: Arinto, Gouveio, Fernão Pires

Winemaker: Pedro Marques

Soils: The soils are clay-limestone of oceanic origin rich with fossils.

Climate: Atlantic influence, hot summers, mild winters

Harvest: Harvest takes place over 3 weeks in August.

Generally the conditions are dry with mild temperatures. Foggy mornings retain natural freshness in the white grapes, grapes are handpicked in the cooler hours to capture this.

Vinification: Grapes are destemmed, crushed and the resulting must is rapidly chilled to 4°C on its way to the pneumatic press. Some portions of the fruit are given skin contact in order to extract flavour and body. After pressing to under 1 bar, the juice is cold settled prior to the fermentation with selected yeasts at 15-18°C. Maturation and storage in stainless steel tanks on yeast lees prior to preparation for bottling. No oak.

Tasting note: Crisp and refreshing. Pear drops, lemon zest, lifted and floral on the nose. A mineral quality and a Salty hint!!!

Alcohol: 14%

pH: 3.4

Residual sugar: 2.8 (g/l)

Total acidity: 6.2 (g/l)

Background Info: This vineyard has completed a 3 year

conversion to organic. Fermentation is spontaneous, sulphur regime is low, fining only done with natural products.

Everything possible is done in the vineyard, to intervene as little as possible in the winery. Very pure, pristine white wine from the coastal vineyards of Lisbon, proves the point about Portugal being an Atlantic country rather than Mediterranean.