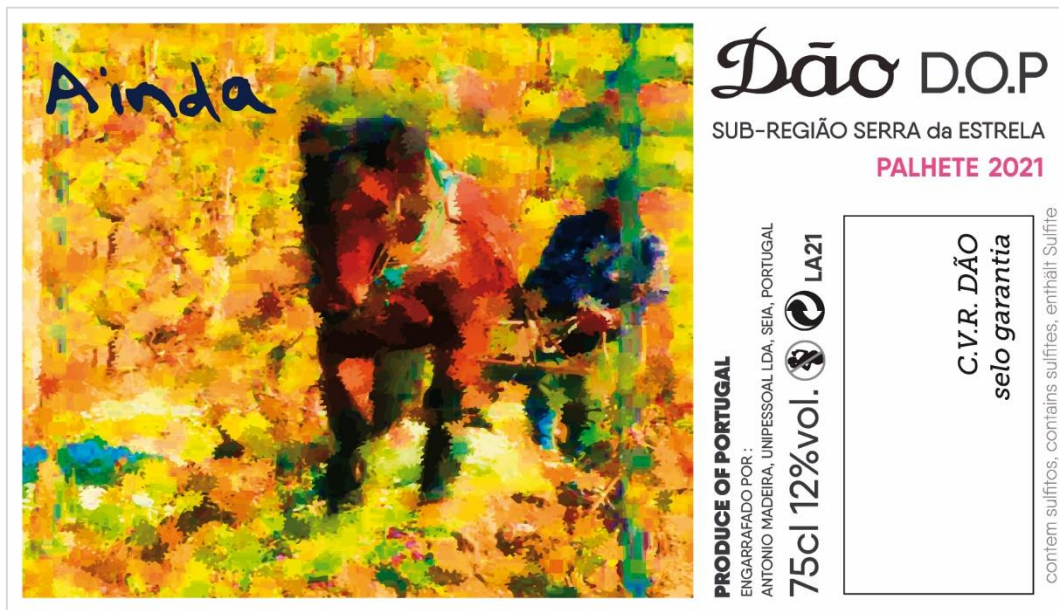


## Ainda 2021 – Palhete wine – Antonio Madeira



2021 was a year impacted by important rains on the Harvest period (more than 100mm in september). 2021 are low alcohol wines.

Ainda means 'yet' or 'still'. 40 different grapes, old vines, purchased grapes, 20-25% white grapes. As the whites ripen sooner than the white it brings some richness and masks the tannins, so it is drinkable sooner than the reds. In the past, people wanted it sooner which is why palhete was such a popular style.

This cuvée aim at maintaining alive this portuguese traditional style. We are very proud to help to show this portuguese identity to the world.

### VINIFICATION

Vinified the same way as reds, inspired by Henri Jayer. 100% destemmed and pre-ferment cold maceration at 15 C. Remains macerating for four or five days, starts to ferment, then cut cooling system.

15 days of skin contact (red and hite grapes) until the end of alcoholic fermentation.

Then 8 months ageing in stainless steel until bottling.

No fining, no filtering (as in all our wines), in order to not lose its beautiful mouth.

## TASTING NOTES

Full colour. Wonderful ripe, sweet berry fruit aromatics with some floral cherry notes. Pure, vivid and quite intense with lovely cherry and berry fruit. This is quite full with lots of lovely fruit. There's still a bit of gas because this has been in stainless steel. Lovely ripe fruit here.

## TECHNICAL INFORMATION

PRODUCER : António Madeira      REGION : Dão – Serra da Estrela      SOIL TYPE : Granite

VINEYARDS : Mix of old vineyards      AVERAGE VINE AGE : 50 to 100 years old

GRAPE VARIETIES : field blend of 40 grape varieties (20% white grapes and 80% red grapes).

ALT. FROM SEA LEVEL : 500 m      PRUNING METHOD : Guyot

HARVEST PERIOD : End of September 2021      HARVEST METHOD : Hand picked

FERMENTATION : Indigenous yeasts, open vats with controlled temperature

MALOLACTIC : Done in stainless steel

AGEING : 8 months in stainless steel.

BOTTLED : April 2022

ALCOHOL : 12,2%      PH 3,64      TOTAL ACIDITY (G/L) 5,03      VOLATILE ACIDITY (G/L) 0,50

FREE SO<sub>2</sub> AT BOTTLING (MG/L) 15      TOTAL SO<sub>2</sub> (MG/L) 33

RESIDUAL SUGAR (G/L) 0,4      VOLUMIC MASS (G/ML) 0,9917

PRODUCTION : 4400 bottles

FOOD SUGGESTIONS : Lamb, duck, codfish...