

GRAPES

100% Semillon

TASTING NOTES

Another French variety and one that is not so common in Portugal. Often associated with making sweet wines, here we wanted to create a dry white style with low alcohol and high natural acidity.

A small portion of this wine (15%) was aged in 500L new French oak barrels for 5 months to add texture and definition.

Bone dry with citrus- lemon and lime fruits as well as lemon grass green apple and a fine mineral finish.

PAIRING SUGGESTIONS

As a young wine this pairs really well with simply grilled or fried seafood. Fully mature it is a perfect match for slow roast pork or poultry such as pheasant.

**CELLARING POTENTIAL**

Will drink well on release but also has the potential to develop and age well for up to 10 years or more.

TECHNICAL DETAILS

Alcohol: 12%
Tartaric Acid: 5.7 g/L
pH: 3.41
Residual Sugar: 1.3g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Viognier

TASTING NOTES

This is a French variety that has adapted very well to the region.

This wine is unoaked and was kept on suspended lees after fermentation for 5 months prior to bottling.

This increased the body and mouthfeel of the wine while retaining the vibrant, fresh, varietal fruit. Intense white peach, nectarine, apricot & tropical fruit flavours with hints of ginger & spice.

PAIRING SUGGESTIONS

This is an excellent wine for a wide range of cuisines but particularly Sushi & Sashimi & spicy Indian & Thai curries.

**CELLARING POTENTIAL**

This wine is ready to drink upon release and should be consumed within the first 3 years.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 5.3 g/L
pH: 3.41
Residual Sugar: 1.4g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Fernão Pires

TASTING NOTES

Indigenous to the region.

Fernao Pires is a versatile variety that can make many different styles of wines. Here our aim was to make highlight the tropical fruit characters while making a well-structured, food friendly wine. 50% of this wine was aged in 500L new French oak barrels for 5 months.

Bold and fresh with tropical fruit, nettles, and herbs. Well integrated oak playing a sup-orting role and adding great texture to the wine.

PAIRING SUGGESTIONS

A very food friendly style that will work well with seafood and salads but also with grilled pork or veal.

**CELLARING POTENTIAL**

This wine will continue to develop in complexity over the next 3 years in the bottle.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.4 g/L
pH: 3.46
Residual Sugar: 1.6g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Arinto

TASTING NOTES

We love Arinto and it is our flagship white wine. With high natural acidity and low alcoholic degree Arinto has the ability to age very well.

When handled correctly it can show off its fantastic Burgundian-like style. 50% of this wine was aged in 500L new French oak barrels for 5 months.

A truly elegant example of the super potential of this variety. Beautiful pear and green apple fruit, buttermilk, quince, and subtle vanilla.

PAIRING SUGGESTIONS

A great wine with delicate flavours and rich sauces. With high natural acidity it is a great wine for duck confit. It also works well with mushroom dishes like risotto and soft cheeses.

**CELLARING POTENTIAL**

A beautiful wine now but a wine that will reward patient Cellaring over the next 10 years.

TECHNICAL DETAILS

Alcohol: 12.5%
Tartaric Acid: 7.5 g/L
pH: 3.22
Residual Sugar: 1.2g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Touriga Nacional

TASTING NOTES

Grown all over Portugal this variety is ideally suited to our region. It is late ripening and fairs very well in warm weather.

Carefully selected grapes were macerated at cold temperature before being trodden by foot in traditional stone lagares. The wine then spent 3 months in an Ovoide (Porous egg shaped deposit) to allow for gentle micro-oxidization. 30% of this wine was aged in 500L new French oak barrels for 4 months.

Vibrant deep purple in colour, soft plum and mulberry fruit, spicy, earthy and a little wild.

This wine highlights the aromatic characters of the variety.

PAIRING SUGGESTIONS

An ideal wine for BBQ & grilled red meats as well as game dishes and rich tomato based sauces.

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

**CELLARING POTENTIAL**

Ready to drink on release it is best consumed within 5 years.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 6,3 g/L
pH: 3.66
Residual Sugar: 2.6g/L

GRAPES

Alicante Bouschet 35%
Touriga Nacional 35%
Tinta Barroca 25%
Cabernet Sauvignon 5%

TASTING NOTES

These four varieties were co-fermented in stainless steel before undergoing a long, slow malolactic fermentation. This process allows for the complete harmonization of the varieties as one, with the best attributes of each working in synergy.

50% of the blend was matured for 10 months in used 500L French oak barrels.

This is a soft, savoury blend with elegant black fruit, earth, truffle flavours. Medium bodied with a well-rounded, elegant, toned structure and a long fine finish of soft drying tannins.

PAIRING SUGGESTIONS

A really great wine for grilled lamb chops, a thick cut steak & frites, or even a Middle Eastern mixed grill with all the trimmings.

**CELLARING POTENTIAL**

While in perfect harmony on release this wine will develop beautifully over the next 10 years and will reward those who can be patient enough to give this the time it deserves.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.9g/L
pH: 3.63
Residual Sugar: 2.8g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year. With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Alicante Bouschet

TASTING NOTES

Fermenting and aging wines in clay amphorae is tradition dating back 6000 years. We are proud to say that this ancient way of making wine is alive and well at ODE. This age-old technique is used here to produce a modern style of wine that truly highlights the variety.

A vibrant, expressive, powerful, textured, and yet elegant wine made from 100% Alicante Bouschet. Fermented and matured for 12 months in traditional clay amphorae. Minimal intervention wine making at its best!

PAIRING SUGGESTIONS

The perfect accompaniment to slow braised lamb or beef shanks as well as rich hearty stews.

Its texture and focus also makes it a great wine for mature hard cheeses like Parmigiano Reggiano or Serra da Estrela.

**CELLARING POTENTIAL**

This well-structured wine will continue to develop complexity and become even more elegant and expressive over the next 10 years.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.6g/L
pH: 3.66
Residual Sugar: 2.8g/L

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year. With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

100% Touriga Nacional

TASTING NOTES

Touriga Nacional, like Syrah and Aragonés is often associated with making powerful, tannic wines. However, like these other varieties, Touriga Nacional also has a softer side. It is the spicy, aromatic characters of Touriga that makes the variety something special.

Our best Touriga Nacional fruit is hand harvested then trodden by foot in stone 'lagares'. It is then matured in stainless steel tanks and French Oak puncheons for 12 months. Highly toned, with aromas of spicy red fruits and focussed, fine finish. This is Touriga Nacional at its most elegant.

PAIRING SUGGESTIONS

A wine with this finesse is the perfect match for poultry, duck, quail, pheasant & squab. Its delicate structure also allows to pair well with oily fish like salmon & tuna. That said, it is a joy to drink on its own. Cheers!



CELLARING POTENTIAL

This wine will continue to improve in complexity over the next 10 years

TECHNICAL DETAILS

Alcohol: 12%
Tartaric Acid: 5.9g/L
pH: 3.6
Residual Sugar: 2g/L

MINIMAL INTERVENTION MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year. With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.



CDE

UNICA 2022

NATURALMENTE

GRAPES

100% Touriga Nacional

TASTING NOTES

Created using the traditional carbonic maceration process. This Touriga Nacional is light and fun, with soft supple tannins. Beautiful soft blue and black fruit flavours, wet river stones, and gentle black pepper.

When celebrating the end of the harvest, enjoy it with friends and family.

PAIRING SUGGESTIONS

The ideal partner to a great selection of charcuterie. Works well with a wide range of tapas style dishes and the soft fruit and tannin structure makes it great with BBQ meats.



CELLARING POTENTIAL

It is ready to drink in the same year of production but also will develop complexity over the next 2 to 3 years.

TECHNICAL DETAILS

Alcohol: 11.5%
Tartaric Acid: 6.1g/L
pH: 3.6
Residual Sugar: 1.6g/L

MINIMAL INTERVENTION
MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year. With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.

GRAPES

70% Arinto
30% Fernão Pires

TASTING NOTES

Our 'Enóloga' wines represent unique, limited expressions of the best of our vineyards in any given year.

Two barrels were identified as being special and so were reserved from our 2022 vintage, with the idea of making this wine.

One barrel of 100% Arinto and one barrel of 50% Arinto & 50% Fernão Pires. The wines spent 12 months in new French Oak puncheons (500L) before being blended prior to bottling.

This wine is the result of the of the 'Maximum Attention' that our winemaker, Maria Vicente, pays to each and every wine, and in this case each barrel.

Incredibly complex on the nose with aromas of toasted hazelnuts, crème brûlée and pear. Rich and full bodied on the pallet, but with a focus and a fantastic depth of flavour that sails across your pallet. The finish is elegant, long and fine. This is an ode to the 2022 vintage.



CELLARING POTENTIAL

This wine is ready to drink on release and will continue to deepen in complexity for the next 10 years.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 6g/L
pH: 3.38
Residual Sugar: 1.2g/L

PAIRING SUGGESTIONS

A wine of this calibre deserves something special like poached lobster tail with truffle butter. Cheers!

MINIMAL INTERVENTION
MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year. With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.