

'Pedra a Pedra' Clarete 2022

CRUNCHY / LIVELY / INTRIGUING

'Pedra a Pedra' Clarete is a lively and intriguing light red, made from a blend of indigenous red and white grape varieties grown on the schist soils of our terraced vineyards and fermented / matured together.

VINTAGE: A very dry growing season, along with above average temperatures through the summer combined with very low yields to cause rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta our elevation and better yields resulted in a more gradual ripening curve which allowed us to pick whites with full flavour and good acidity.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, with 20% whole bunches placed on the bottom of the fermenter and the balance of the grapes destemmed on top. Red and white grapes are fermented together by wild yeasts at temperatures ranging from 20-25°C for 5 days on skins. The ferment is managed by gentle foot treading and plunging. At the end of the maceration the ferments are drained, pressed, and transferred to a stainless-steel tank to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 8 months. The wine is a blend of 32% early picked Tinta Barroca; 18% Touriga Nacional co-fermented with 5% Donzelinho Branco, 20% Malvasia, 14% Gouveio and 11% Rabigato. Each variety brings unique attributes to the final blend: Tinta Barroca brings juicy, vibrant red fruits; Touriga Nacional brings perfume and lift; with Donzelinho Branco, Rabigato, Malvasia, and Gouveio augmenting the aromatics and bringing lively acidity.

COLOUR:

Vibrant light red

AROMA:

Red fruit with lifted aromatics and spice notes

PALATE:

Crunchy red fruited wine, bursting with herbs and spices and refreshing acidity

SERVING TEMPERATURE:

Best served lightly chilled (12 to 14 degrees centigrade)

FOOD SUGGESTIONS:

Grilled sardines, Grilled squid, Pizza

CELLARING

Drink now, but will gain further complexity over the next 3-5 years

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	32% Tinta Barroca 20% Malvasia 18% Touriga Nacional / 14% Gouveio 11% Rabigato / 5% Donzelinho	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	20% whole bunch, wild co-ferments in picking bins - 5 days on skins		
Vine Age	Between 17 and 25 Years old	Malolactic	Yes		
Vines per Ha	Average 4000	Maturation	Sur lie in stainless steel tank for 8 months		
Pruning Method	Single and double cordon and guyot	Fining & Filtration	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 330 and 520 metres asl	Bottling Date	July 2023		
Yield	Average of 4.3 ton/ha	ANALYSIS			
Harvest Period	25 th August	Alcohol (%)	11.5%	Total Acidity (g/l)	5.0g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	72mg/l
		pH	3.54	Free SO2 (mg/l)	21mg/l