

## 'Pedra a Pedra' Douro Tinto 2017

APPROACHABLE / FRUIT-DRIVEN / STRUCTURED



Pedra a Pedra Tinto is an approachable, fruit-driven, structured Douro red, made from a blend of indigenous grape varieties grown on the schist soils of our terraced vineyards.

### VINIFICATION:

2017 was a warm, dry season, which led to an early harvest, but thanks to the elevation of our vineyards (250 to 400m asl) and our early picking philosophy we were able to pick our reds with vibrant flavour, good structure and balanced acidity. 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, destemmed and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless-steel tank and picking bin ferments are simply plunged. At the end of the maceration the ferments are drained, pressed, and transferred to a combination of stainless-steel tanks and old French oak barriques and hogsheads to undergo malolactic fermentation. Post MLF, minimal sulphur dioxide was added, and the wines matured sur lie for 18 months before being bottled in May 2019.

### COLOUR:

Ruby

### AROMA:

Red fruits and spice notes

### PALATE:

Full flavoured, red fruited wine, with good structure, balanced acidity and a long finish

### SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade

### FOOD SUGGESTIONS:

Steamed chilli mussels, cassoulet, BBQ sirloin steak

### CELLARING

Drink now, but will gain further complexity over the next 5 to 10 years

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Franca (50%) Touriga Nacional (44%) Tinta Barroca (5%) Fernão Pires (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in granite lagars and stainless-steel tanks with temperature control - 10 days on skins		
Vine Age	Between 15 and 19 years old	Malolactic	Yes		
Vines per Ha	4500	Maturation	Sur lie in stainless steel tanks and French oak barriques and hogsheads for 18 months		
Pruning Method	Single and double cordon and guyot	Bottling Date	May 2019		
Altitude above sea Level	Between 250 and 400 metres asl	<b>ANALYSIS</b>			
Yield	Average of 5.6 ton/hectare	Alcohol (%)	13.5%	Total Acidity (g/l)	5.1g/l
Harvest Period	24 August to 18 September 2017	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	56mg/l
Harvest Method	Hand picked	pH	3.62	Free SO2 (mg/l)	21mg/l