



CURRAL TELES

Human Wines

α (Alfa) 2016: “Vinho Vermelho” - Vinification method already used by the Romans and the Cistercian monks. Whole grapes foot trodden for 3 hours in Calcatório, which are then pressed in a vertical press and then the must ferments and ages for 8 months in cement vat.

β (Beta) 2016: “Lavrador Wine” - Vineyards with a mix of white and red grapes varieties and vinified together in lagar for 10 days. One-year stage in 400-liter barrel.



MATEUS NICOLAU DE ALMEIDA



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γ (Gamma) 2016: "Bordeaux stile" - Touriga Nacional and Touriga Franca vinified in cement vat and aged in a 225-liter barrel.
13,5 %

δ (Delta) 2017: "Sweet Wine" - parcel of Rabigato at 600 m altitude harvested very late and which naturally doesn't finish the alcoholic fermentation leaving 12 grams of sugar.
13,5 %

