

MATEUS NICOLAU DE ALMEIDA



## CURRAL TELES

*α(Alpha) 2019*



**Curral Teles** is where our winery is located.

In these wines, the human influence on the wine is essentially worked. From the type of variety, planting methods, vinification, stage, etc.

These are wines made in small quantities that reflect the experiences that are made in the cellar and that are not produced every year.

They are classified with letters of the Greek alphabet in honor of the experiments that were carried out in the Greek academies.

### **Localization**

Douro Superior

### **Winemaking**

Winemaking method used by the Romans and Cistercian monks – Whole red grapes trodden for 3 hours in *Calcatorium*. Then they are pressed in a vertical press and then the must ferments and ages for 8 months in a cement vat.

### **Grapes Variety**

Touriga Francesa, Roriz and Tinta Barroca

### **Tasting Notes**

Grenat color, smooth. Deep and delicate vinous aroma, flowers and fresh grapes, bay leaf. In the mouth it has a smooth texture at the entrance with a beautiful intensity afterwards. Enveloping and fragrant.

**Alcohol:** 13%

**pH:** 3,74

**Residual sugar:** < 2 g/L

**Production:** 1 700 bottles and 35 Magnums

**Box units:** 6

**Box weight:** 7,5 kg

*Contains sulfites*