

MATEUS NICOLAU DE ALMEIDA



EREMITAS

Paulo de Tebas 2019



Eremitas are wines made from the same variety, Rabigato. Each wine comes from distinct parcels but they all come from the Douro Superior (Mediterranean/Continental climate), south facing and are in schist soil from the Desejosa Formation presenting small rocky and altitude differences. Although vinified in the same way these parcels create different wines! It stands out the “telluric information” that each place transmits.

Parcel

Paulo de Tebas – medium deep soil with a quartz micro fault crossing the plot, 400 meters high.

Winemaking

The grapes go directly into a *calcatório* (granite basin) followed by a pigeage for 3 hours. We press them in a vertical press where the juice runs by gravity to concrete vats in the underground cellar with optimal natural temperature and humidity. Spontaneous fermentation is done without temperature control. The wine ages 1 year in concrete tanks.

Tasting Notes

Pale golden color. Complex aroma, amber, almonds and citrus. In the mouth it is sober, balanced and with a saline finish.

Grape variety: Rabigato

Alcohol: 13,5%

pH: 3,23

Residual sugar: < 2 g/L

Production: 2 700 bottles and 25 Magnums

Box units: 6

Box weight: 7,5 kg

Contains sulfites