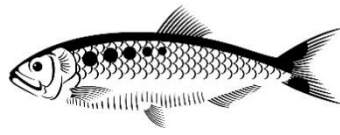


MATEUS NICOLAU DE ALMEIDA



EREMITAS

Antão do Deserto 2020



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 this parcels create different wines! It stands out the “telluric information” that each place transmits.

Parcel

Antão do Deserto – deep soil with proximity to a stream, 350 meters of altitude.

Winemaking

The grapes go directly into a *calcatório* (granite basin) followed by a 3 hours foot treading. 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 yellow color. Gentle aroma with clear apricot notes and floral undertones. On the palate, it presents a rich and enveloping texture, leading to a lingering finish.

Grape variety: Rabigato

Alcohol: 12%

pH: 3,35

Residual sugar: < 2 g/L

Production: 2 300 bottles and 50 Magnums

Units box: 6

Box weight: 7,5 kg

Contains sulfites