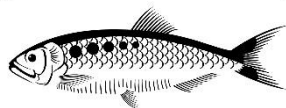


MATEUS NICOLAU DE ALMEIDA



EREMITAS

Amón de Kélia 2022



Eremitas are wines made from the same variety, Rabigato. Each wine comes from different 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

Amón de Kélia – moderately deep soil with grey and a micro fault of quartz crossing the plot, the parcel is a 500m altitude.

Winemaking

The grapes go directly into a *calcatório* (granite basin) followed by a 3 hours foot trooding. 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

2022 it was a dry year with low production. Golden color, enveloping nose with toasty notes. On the palate, it reveals roundness and concentration, simultaneously providing smoothness and freshness.

Grape variety: Rabigato

Alcohol: 12%

pH: 3,59

Residual sugar: < 2 g/L

Production: 2 000 bottles

Box units: 6

Box weight: 7,5 kg

Contains sulfites