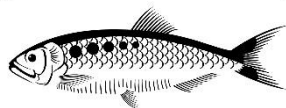


MATEUS NICOLAU DE ALMEIDA



CURRAL TELES

μ (Mu) 2021

Curral Teles is the place where our winery is located. In these wines, the emphasis is primarily on human influence on the wine, from the grape variety, planting methods, vinification, aging, and more. These wines are produced in small quantities, reflecting the experiments conducted in the winery and are not produced every year. They are classified with letters of the Greek alphabet in honor of the experiments conducted in Greek academies.

Location

Cima Corgo

Vinification

Destemmed and not crushed grapes. They ferment spontaneously in a 500L capacity barrel where they macerate for 18 months. A different perspective on Douro wines through their vinification.

Grape Varieties

A blend of Douro grape varieties.

Tasting Notes

Dark garnet color, clear and bright. Expressive and enveloping perfume with spice aromas, such as cinnamon, and notes of fresh grape. On the palate, it presents a distinct, fine, and persistent tannic texture.



Alcohol: 13% | **pH:** 3,65 | **Residual Sugar:** < 2 g/L | **Production:**

500 bottles | **Units per case:** 6 | **Case weight:** 7,5 kg

Contains sulfites