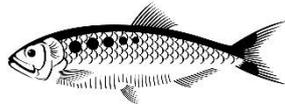


MATEUS NICOLAU DE ALMEIDA



## CURRAL TELES

*α(Alpha) 2020/2021*



**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**

Carmin color, bright and transparent. Intense perfume that is especially reminiscent of aromas of red fruits, such as cherry and strawberry. In the mouth it has volume and a balanced acidity. Another enveloping and fragrant Curral Teles Alpha.

**Alcohol:** 13%

**pH:** 3,74

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

**Production:** 2 000 bottles

**Box units:** 6

**Box weight:** 7,5 kg

*Contains sulfites*

*This wine comes from the 2020 and 2021 harvests.*