

MATEUS NICOLAU DE ALMEIDA



In partnership with:

Gørvell

DWR 2019



Parcel

Field blend from a 90-year-old vineyard in Cima Corgo. Schist soil and Mediterranean climate.

Winemaking

Hand-harvested and destemmed, the grapes ferment and remain in contact with the wine for almost two years in the granite stone tank excavated with the time machine (human pantograph), suspended and subject to lunar oscillations.

Tasting Notes

This extraordinarily slow and prolonged maceration within a rock is responsible for the surprisingly delicate and precise aroma, as well as the unique texture of DWR. In its complexity, one can perceive notes of woodland and red fruits, such as cherries, characteristic of Cima Corgo. In the mouth, networks of tannins and polysaccharides from the grape seeds evolve into a prolonged finish.

Born from the rock, DWR starts from the terrestrial and reaches the cosmic.

DWR – Celtic term signifying strong river.

Variety: Field blend

Alcohol: 12%

pH: 3,58

Residual sugar: < 0,6 g/L

Production: 500 garrafas

Box Units: 1

Box Weight: 1,20 Kg



Contains sulfites