



MATEUS NICOLAU DE ALMEIDA + TERESA AMEZTOY, DOURO, PORTUGAL





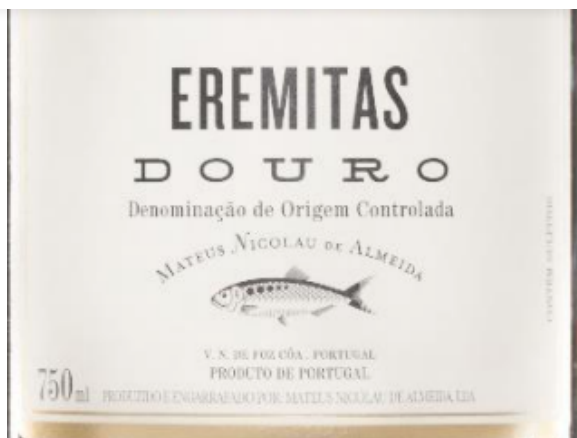
You may know Mateus Nicolau d' Almeida and Teresa Ameztoy as the winemakers behind the O Tinto Perfeito O Clarete. We have so enjoyed getting to know them while collaborating on the project and this is just one of the reasons we are thrilled to welcome them officially to the Selection Massale book. Mateus is a fifth generation winemaker in the Douro. He and Teresa work in a wine cellar they call Shad's Winery (Alosa Alosa), named after the fish that crossed the Douro River from the Atlantic Ocean, a reality impossible today due to the construction of the dams. Everything produced there is organic and biodynamic, with the goal in mind of showcasing different perspectives and approaches to the vineyard. Mateus and Teresa's wines are incredibly precise, complex, fresh, and terroir-driven. We have enjoyed sharing them with friends and look forward to now sharing them with you.

AOC: Douro

Viticulture: Certified Organic and biodynamic

PRODUCER WEBSITE

WINES



Eremitas Antao do Deserto 2021-

Rabigato from the Douro Superior (Mediterranean/Continental climate), south facing in schist soil from the Desejosa Formation. Grapes are from the Antão do Deserto – a parcel featuring deep soil with proximity to a stream at 350 meters of altitude. The grapes go directly into a calcatório (granite basin) followed by a 3 hours foot treading. They 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. 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.



Cima Corgo Tinto 2022-

A field blend of old vines from Cima Corgo, the intermediate region, between Baixo Corgo and Douro Superior. Schist soils with Fermentation and aging for 8 months in concrete tank. Dark cherry hue. Bouquet of ripe red fruits, with a hint of damp earth. Complexity on the palate, unveiling layers of flavors.



SELECTION MASSALE

17 West Garzas Road
Carmel Valley, CA 93924