

MATEUS NICOLAU DE ALMEIDA



## EREMITAS

*Paulo de Tebas 2020*



**Eremitas** are wines made from the same variety, Rabigato. Each wine comes from distinct 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 this parcels create different wines! It stands out the “telluric information” that each place transmits.

### Parcel

*Paulo de Tebas* – medium deep soil with a quartz micro fault crossing the plot, 400 meters high.

### Winemaking

The grapes go directly into a *calcatório* (granite basin) followed by a pigeage for 3 hours. 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 2 years in concrete tanks with malolactic fermentation completed.

### Tasting Notes

Light yellow color. Subtle and deep aroma, featuring almonds, citrus, and delicate hints of rosemary. On the palate, it is restrained, austere, complex, and has a saline finish.

**Grape variety:** Rabigato

**Alcohol:** 12,5%

**pH:** 3,42

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

**Production:** 1 200 bottles and 55 Magnums

**Box units:** 6

**Box weight:** 7,5 kg

*Contains sulfites*