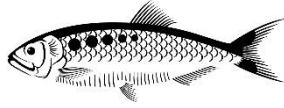
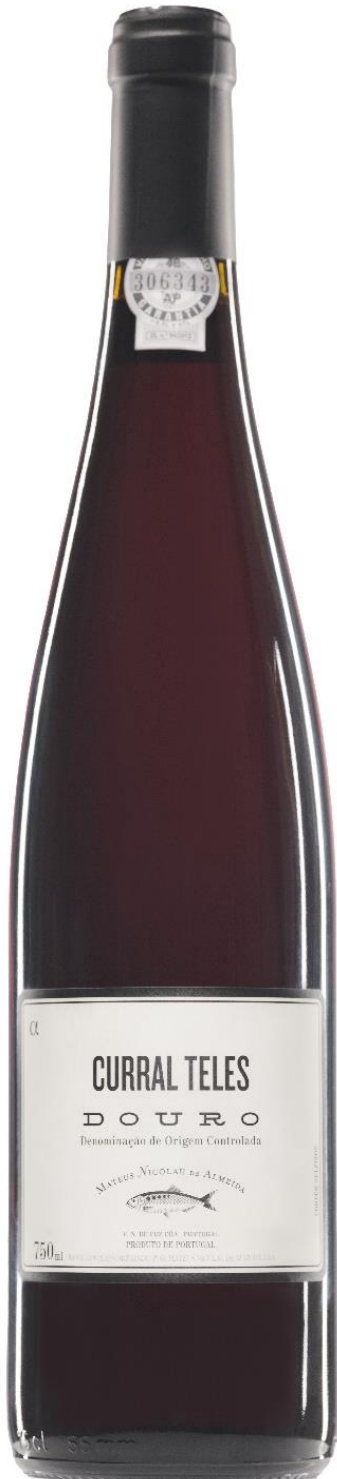


MATEUS NICOLAU DE ALMEIDA



CURRAL TELES

$\eta_{(Eta)}$ 2020



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

De-stemmed to a concrete tank where it ferments and macerates for 4 days. It is then de-incubated and fermentation ends in used 225 liters French oak barrels. Aging in barrels for 18 months.

Grape variety

Touriga Nacional, Touriga Francesa, Tinta Barroca and Roriz

Tasting Notes

Grenat color, bright. Aroma of ripe fruits, cherry, strawberry, black plum and quince, with notes of wood, cloves and toasted bread. In the mouth it enters smooth and enveloping, fluid but powerful.

Alcohol: 14%

pH: 3,67

Residual sugar: < 2 g/L

Production: 300 bottles

Box units: 6

Box weight: 7,5 kg

Contains sulfites