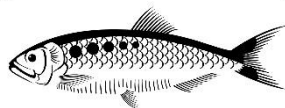


MATEUS NICOLAU DE ALMEIDA



CURRAL TELES

Ε (Epsilon) 2022

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

Made in a cement vat from an equal blend of Tinto Cão and Tinta da Barca. After completing malolactic fermentation, it ages in used French oak barrels for 2 winters.

Two lesser-known Douro grape varieties that are part of the classic blend of old vineyards.

Grapes Variety

Tinta da Barca and Tinto Cão

Tasting Notes

Brilliant red color, not very intense. Penetrating aroma of cherries, sloe, and spices such as cinnamon and anise. On the palate, it is a fluid, elegant wine with a surprising tannic structure and good aging potential.



Alcohol: 11,50% | **pH:** 3,60 | **Sugar Residual:** < 2 g/L | **Production:** 800 bottles | **Box units:** 6 | **Box weight:** 7,5 kg