



## DUAS CASTAS 2012

**Philosophy:** An annual challenge for the winemakers to find two grape varieties from that harvest which combine to show a well balanced wine with distinctive character and flavour.

**Harvest Year:** Excellent year for white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

**Viticulture:**

**Soil Type:** Clay loam soil with weathered granite.

**Average age of vines:** 19 years.

**Grapes Varieties:** Roupeiro, Arinto.

**Vinification:** Whole bunch membrane pneumatic pressing, cold settling, temperature controlled fermentation (14°C), short term lees contact, early bottling.

**Maturation:** In stainless steel tanks, on fine lees.

**Bottling:** December 2012.

**Chemical Analyses**

**Alcohol:** 14%

**Total Acidity:** 7,00 g/l

**pH:** 3,14

**Reducing Sugar:** 2,1 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Crystal clear, pale straw colour.

**Aroma:** Citric aromas with notes of peach and blossom.

**Palate:** The palate is intense and rich, with delicate floral and mineral notes, finishing with freshness and persistence.

**Ideal Consumption Date:** 2013-2016

**Formats Available:** 750 ml.