

'Pedra a Pedra' Douro Tinto 2018

APPROACHABLE / FRUIT-DRIVEN / STRUCTURED

Pedra a Pedra Tinto is an approachable, fruit-driven, structured Douro red, made from a blend of indigenous grape varieties grown on the schist soils of our terraced vineyards.

VINTAGE: In 2018, a wet, cool Spring delayed bud burst by up to three weeks. While August and September temperatures were higher than average, good soil moisture (thanks to the wet Spring), below average yields and the elevation of our vineyards (250 to 500 masl) resulted in us picking our reds at optimum ripeness, with vibrant flavour, good structure and balanced acidity.

VINIFICATION: Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, destemmed, and fermented by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by a variety of techniques depending on the fermentation vessel used. Foot treading followed by gentle plunging is employed on granite lagar ferments, whilst open top stainless-steel tank/picking bin ferments are simply plunged. At the end of the maceration the ferments are drained/pressed and transferred to a combination of stainless-steel tanks and old French oak barriques and hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 18 months. Each varietal wine/parcel brings unique attributes to the final blend. Touriga Nacional brings a long-textured palate with luscious red and blue fruits; Touriga Franca brings mid palate weight and structure with rich black fruits and meaty characters; Tinta Barroca brings juicy, vibrant red fruits and Sousão brings deep colour and lively acidity.

COLOUR:

Ruby

AROMA:

Red and blue fruit and spice notes

PALATE:

Full flavoured, red and blue fruited wine, with good structure, balanced acidity, and a long finish

SERVING TEMPERATURE:

Decant and serve at 16 to 18 degrees centigrade

FOOD SUGGESTIONS:

Steamed chilli mussels, cassoulet, BBQ sirloin steak

CELLARING

Drink now, but will gain further complexity over the next 5 to 10 years



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Touriga Nacional (42%) Touriga Franca (31%) Tinta Barroca (22%) Sousão (5%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in granite lagars and stainless-steel tanks with temperature control - 10 days on skins		
Vine Age	Between 13 and 23 years old	Malolactic	Yes		
Vines per Ha	Average 3700	Maturation	Sur lie in stainless steel tanks and French oak barriques and hogsheads for 18 months		
Pruning Method	Single and double cordon	Bottling Date	September 2020		
Altitude above sea Level	Between 250 and 500 metres asl	ANALYSIS			
Yield	Average of 4.3ton/ha	Alcohol (%)	14.0%	Total Acidity (g/l)	5.2g/l
Harvest Period	21/29 September 1/8/9 October	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	73mg/l
Harvest Method	Hand picked	pH	3.71	Free SO2 (mg/l)	27mg/l