Technical Specifications Ontem White 2017

Wine: Ontem Region: without D.O.C./I.P.R. Type: White wine Harvest year: 2017

Agricultural year:

Severe draught throughout Winter and Spring, spread over the hot Summer, all leading to one of the earliest harvests ever to be recorded. The draught prevented most diseases, and the grapes ripened really healthy. The harvest was not only early but also very short, making it hard to find labour. It started in early August and finished in the end of September, a usual time to be starting.

Grape varieties:

Field blend with ancient varieties such as Rabigato, Verdelho, Síria, Dona Branca, Encruzado, and many others.

Vineyards:

This wine comes from an old, forgotten and nondemarcated region just South of the Douro border. Ancient (80-100yo), high-altitude (700m) vineyards, granite soils, field blend of several white and red grapes, beautiful East exposure, and especially a group of people who cherish the vineyards as their grandparents did. This small project aims at not letting this place disappear, or its ancient vineyards be replaced by other more productive ones.

Vinification:

Grapes picked by hand in small boxes, at perfect ripeness. The whole bunches were placed in a stainless-steel tank. Fermentation started inside the berries, and only later the masses were pressed and the fermentation finished. Most of the wine stayed in the stainless-steel tank, only 20% in used barrels were aged for 10 months.

Élevage:

10 months in stainless steel tank (80%) and used French oak barrels (20%).

Chemical analysis:

Alcohol content: 12.5% vol. Acidity: 8.0 g/l pH: 2.82 Residual sugar: 3.7 g/l

Winemaking: Rita Marques and Manuel Sapage Production: 1000 bottles



