



Vinhas Velhas Branco 2019

Philosophy | From a blend of traditional Bairrada white grape varieties, Bical, Cercial and Sercialinho, this wine merges the Bairrada white wine character with my personal interpretation of the region. A better knowledge of the evolution of this wine can be attained by tasting the older vintages starting in 1990, as one can understand the evolution of my winemaking, personality and creativity.

Description

Type: White

Vintage: 2019

Region: Bairrada

Grape variety: 50% Bical + 25% Cerceal + 25% Sercealinho

Soil: Chalky-clay (Bical) + Sandy (Cercial and Sercialinho)

1st vintage: 1990

Plantation Age: 40 years

Sealant: Cork

Alcohol Content: 13% Vol.

Vinification

Fermentation: Stainless steel with temperature control (2 weeks)

Maturation: Stainless steel /4 months

Bottling: January 2020

Aromatic descriptors

Pear syrup / White flours / Apple / Almond toast

Table service

Drink between: 2020– 2035

Service temperature: 12°

Food Pairing

Type: White meat / shellfish / fish /vegetables

Preparation: Roasted / boiled/ grilled/ raw /cured

Taste: Spicy / salty / bittersweet / umami

Awards

1995	18/20	Jancis Robinson	2011	91/100	Robert Parker
2001	16,5+/20	Jancis Robinson	2014	17/20	Jancis Robinson
2003	17,5/20	Jancis Robinson	2015	17,5	Jancis Robinson
				91/100	Robert Parker
2005	17/20	Jancis Robinson	2016	92/100	Robert Parker
2010	17/20	Jancis Robinson			
	91/100	Tim Atkin			

