

ANTONIO 2017

Casal Figueira

VR Lisboa



Grape Varieties

Vital

On the North side of the Montejunto hill, not too far from the Lisboa coast, Marta Soares has 6 small, old vineyards that she uses for this wine. They are between 50 and 100 years in age, Gobelet pruned, on Limestone soils, and between 200 and 450m in Altitude.

Vinification and aging

Traditional, manual techniques are preferred by Marta. The grapes are not destemmed, and delicately pressed. After a short time in tank to settle, the juice is transferred to seasoned, French, oak barrels (225L). Natural fermentation occurs with indigenous yeasts, and then the wine is aged for 8-9 months, on fine lees.

Alcohol 12%

Tasting Note

Great aroma and complexity. White fruits, lemon, and flowers. Pronounced minerality and acidity, which gives this wine texture and good length. Great capacity for ageing in bottle.

Serving suggestion: Seafood, fish, white meat or season vegetables.

