

Vinhas Velhas Branco 2023

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: 2023 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 2024

Aromatic descriptors

Pear syrup / White flours / Apple / Almond toast

Table service

Drink between: 2024–2045 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
Ī	2003	17,5/20 Jancis Robinson	2015	17,5 Jancis Robinson
				91/100 Robert Parker
Ī	2005	17/20 Jancis Robinson	2016	92/100 Robert Parker
Ī	2010	17/20 Jancis Robinson		
		91/100 Tim Atkin		

