

Antonio Madeira 2021 Vinho Tinto

WineWise Code	PAM-TIN21
Country	Portugal
Region	Dão
Color/Style	Red
Farming Practices	Sustainable
Varieties	field blend of several grape varieties where the main grapes are Alfrocheiro and Jaen
ABV	12.5
Residual Sugar	0.5
Acidity	5.6
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	2 weeks in lagares (open vats typical from Portugal)
Pumpover/Punchdown	Very gentle punchdown 2 mins on the morning and evening
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Used Barrique
Aging Duration (months)	18 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 3g/L
Soil Type	Granite
Elevation (meters)	500
Vine Age	40
Yields (hl/ha)	30
Vine Training	Guyot
Picking	Hand-Harvested
Annual Production	1000

WineWise Notes:

Antonio's basic red is anything but, and sells out in the twinkling of an eye every year. A field-blend dominated by Alfrocheiro, Prieto and Touriga Nacional, it limns the divide between pleasure and seriousness with consummate ease. Grab it while you can!



Notes from the producer:

António Madeira, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela. Since 2010, António Madeira has been researching the places in this sub-region, that his ancestors elected as the best for winemaking, those that we might call the 'Grands Crus of the Dão highlands' and found a series of old vines that are distinctive because of the authenticity of their grape varieties, the characteristics and nuances of their granite soils and sun exposures.

