



Quinta da Costa do Pinhão

2015 'Peladosa'

Region: Pinhão, Douro

Soil: Schist

Elevation: 300-350

Vinifera: Ancient Field Blend. (see 'Vineyard')

Winemaker: Luis Seabra

Production: 1920 bottles

Vineyard This Single Vineyard "Peladosa" in a hidden nook plateau overlooking the region is a treasure trove of more than

20 ancient varieties, many of which are more than 80 years old. Here you will mostly find Tinta Roriz, Tinta da Canalha, Tinto da Barca and Alicante Bouschet.

Production: For this epic beauty, the minimal intervention approach allows the grapes to collectively speak for their unique selves. There is a 60% whole cluster fermentation in open cement tanks. The wine is then aged for 21 months in 500L French oak barrels a few years used. No pumps, gravity alone was utilized due to the special architecture of the winery.

Vintage: 2015 was a year defined by a cold and dry winter that turned into a very hot, dry spring and summer. (40% less rainfall on a 20-years average) Here, the region is dry like the Sahara Desert and the vines adapt greatly to the lack of rainfall, by producing lower yields and high concentration. 2015 had some intense late summer heat, but cool August nights and some freshness during harvest retained acidity in the bunches. A vintage to age 5-10 years.

Wine: Like a cloudy rare ruby, lawd, this wine is sexy. Got that whole cluster curves and precise texture. The snappy personality and dried concentrated pomegranate, mineral finish make this wine insanely quaffable and food friendly. Incredible vision for the future freshness to be achieved in the region.