

VILLA OLIVEIRA

DÃO

D.O.C. SUB-REGIÃO SERRA DA ESTRELA

TOURIGA NACIONAL

PRODUZIDO E NUMERADO NA CASA DA PASSARELLA

COUNTRY.....	Portugal
REGION.....	D.O.C. Dão
SUBREGION.....	Serra da Estrela
HARVEST YEAR.....	2017
CLIMATE.....	Mountain climate
SOIL.....	Poor
TYPE.....	Granitic
VINE VARIETIES.....	Touriga Nacional
WINEMAKING.....	In cement vats with pre and post fermentative maceration
AGEING.....	1 year in 225 litre french oak barrels
ALCOHOLIC STRENGTH.....	13,5%
TOTAL ACIDITY.....	7 g/L
PH.....	3,32
SUGAR.....	1,2 g/dm ³
COLOUR.....	Opaque red
FLAVOUR.....	Red fruits with spicy notes
TASTE.....	Full-bodied, fresh and elegant
AFTERTASTE.....	Long
CONSUMPTION.....	Already (with great ageing potencial)
GASTRONOMY.....	More structured meat dishes and cheeses
BOTTLE.....	0,75 Lt
BOX.....	3/6 bottles
WINEMAKER.....	Paulo Nunes



CASA · DA · PASSARELLA

History written in wine

VOLUME I

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There are chosen places. Places where singularity breaks all rules. Places where some sort of realm of exception manifests, which some accuse of chance and fate. Everything, in these places as favorable as Earth, converges for abundance and diversity of life. Perfect matter and distances, the climate and the efficacy of the soil, sun and rain in decisive days. But, beyond all cosmic and physical balance, life insinuates itself especially in the history of its protagonists, spanning as a vast web of almost imperceptible events, like every particle of time.

Those are precisely the stories that pursue us and that we wish to disclose here. Stories that, for over a hundred years, blood narrates from within bodies illuminated by endless passion and that can later be read in lips dyed by the metaphor of wine.

These are the favorable conditions for one day life having bloomed in Villa Oliveira too.

2017

Villa Oliveira is the first brand created by Casa da Passarella and was originally born more than 100 years ago. In order to pay a faithful homage to our history, we decided to produce these extremely limited editions.

It comes from handpicked 100% Touriga Nacional grapes. The fermentation is made of indigenous yeasts in cement tanks with a post-fermentative maceration period of one month. It ages for 18 months in 225-litre French oak casks. It is a non-filtered wine. This wine expresses the will of making an old Touriga Nacional vine.

In a region where old vine is formed by an enlarged group of varieties mixed in the same parcel, we decided in 2009 to harvest 3500 kg of Touriga Nacional from a single 80-year old vine, which meant to choose the Touriga Nacional variety from the large group of varieties in that parcel. From this highly selective harvest a classical Touriga Nacional was born, where the whole winemaking process was developed to favour the exceptional raw material, with no use of any kind of yeast, industrial enzymes or corrections.



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