

O FUGITIVO

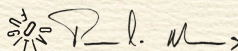
TINTA PINHEIRA

Casa da Passarella O Fugitivo Tinta Pinheira 2018

Country	<u>Portugal</u>
Region	<u>D.O.C. Dão</u>
Subregion	<u>Serra da Estrela</u>
Climate	<u>Mountain climate</u>
Soil	<u>Poor</u>
Type	<u>Granitic</u>
Vine varieties	<u>Tinta Pinheira</u>
Harvest Year	<u>2018</u>
Winemaking	<u>Traditional in lagar, with partial stemming</u>
Ageing	<u>6 months in cement vats</u>
Alcoholic strength	<u>13%</u>
Total Acidity	<u>6,51g/dm3</u>
pH	<u>3,29</u>
Sugar	<u>0,8g/dm3</u>
Colour	<u>Light coloured</u>
Flavour	<u>Red fruits and vegetables</u>
Taste	<u>Elegant aftertaste, delicate with great complexity</u>
Aftertaste	<u>Long</u>
Consumption	<u>Immediate (with great potential for evolution in bottle)</u>
Gastronomy	<u>Fat fish dishes and white meats</u>
Bottle	<u>0,75 Lt</u>
Box	<u>6 bottles</u>
Winemaker	<u>Paulo Nunes</u>

DÃO/DOC

SUB-REGIÃO SERRA DA ESTRELA



O FUGITIVO

A concept for wines that emerge. Through unique conditions, and in unique years. Through a constant unsettlement, a challenge to every norm. You could call them "collection wines", but they're mostly wines to be found. And above all, discovered.

A new return to our deepest roots: the ancestral winemaking of grape varieties found in the historic lots of old vines. In 2017 we chose to create a Tinta Pinheira varietal. For its distinguishing character, famous for its aromatic delicacy and structure, but also for the history that this unique variety has been able to write in our past.

