

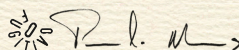
O FUGITIVO

VINHAS CENTENÁRIAS

Casa da Passarella O Fugitivo Vinhas Centenárias 2017

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>Wide range of native varieties (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc.)</u>
Harvest Year	<u>2017</u>
Winemaking	<u>Tradicional in lagar</u>
Ageing	<u>1 year in 600 lt. casks and 2 years in bottle</u>
Alcoholic strength	<u>12,5%</u>
Total Acidity	<u>6,19g/dm3</u>
pH	<u>3,38</u>
Sugar	<u>0,7g/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</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.

Four parcels of centenarian vineyards with a single common denominator: the rebirth of Dão's ancestral vinification techniques. Preserving the region's genetic and cultural heritage through a minimalist approach in the cellar. Exploring the potential of the vineyard, while respecting its history.

