

CASA DA PASSARELA O ENÓLOGO

dão } **VINHAS VELHAS** { tinto

COUNTRY.....	Portugal
REGION.....	D.O.C. Dão
SUBREGION.....	Serra da Estrela
HARVEST YEAR.....	2018
CLIMATE.....	Continental Dry
SOIL.....	Poor
TYPE.....	Granitic
VINE VARIETIES.....	Wide set of native grape varieties (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc.)
WINEMAKING.....	In cement vats with pre and post-fermentative maceration
AGEING.....	18 months in oak barrels
ALCOHOLIC STRENGTH.....	14%
TOTAL ACIDITY.....	6,56 g/L
PH.....	3,32
SUGAR.....	0,8 g/l
COLOUR.....	Opaque red
FLAVOUR.....	Red fruits with spicy notes
TASTE.....	Full bodied, fresh and elegant
AFTERTASTE.....	Long and persistent
CONSUMPTION.....	Already (with great ageing potential)
GASTRONOMY.....	More structured meat dishes and cheeses
BOTTLE.....	0,75 Lt
BOX.....	6 bottles
WINEMAKER.....	Paulo Nunes



CASA · DA · PASSARELLA

History written in wine

VOLUME II

O ENÓLOGO

VINHAS VELHAS

At the awarding ceremony of the Nobel Prize in Oenology to Hellis Montaigne, it was some André Huppert who appeared before the microphones and the disbelief of millions. His speech started and ended like this: "Majesties, ladies and gentlemen, wine world. First and foremost, I'd like to confess that it is a privilege to stand here in turn of my brother Hellis, a righteous man, methodical and very bright, who gave his life to causes as noble as the wine, against the as-tringency of the life he had. Quite the opposite of me. We're twins, but the one thing I always hated about him was his extreme good sense, something that, ultimately, affects the best qualities of a wine and of a life. It was I, for example, who gave him the Old Vines idea, in the grace of the year of 1935. It was I who offered him his first manual of critical oenology, his first compendium of courage towards life, the first push for him to become, as he is today, infinite. So, without me, what would it be of him? Nothing, my friends. An angel, by himself, is incapable of neither the reality of a perfect wine nor of signing his own work. So it is I, André Huppert, literal vagabond, arsonist of the hours dead and boring, and not my brother Hellis, who receives this award. Oenology is also a demonic science. And I bring fire to thank you."

2018

This wine comes from an 80-year-old unique vine. It is thus through it that we intend to take on this parcel's unique *terroir*. The old vine is a group of grapevines of about 24 different varieties (including some white ones, which was then absolutely normal), which after almost a century, have naturally and harmoniously adapted themselves to that parcel.

The harvest is manual and done one single time. The fermentation of the whole grape blend is done in a traditional cement tank.

Due to the natural balance provided by the vine, the fermentation occurs spontaneously, with no need to correct the must.

This is how we take on our *terroir* – with a minimalist wine in our cellar.



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