

CASA DA PASSARELLA

ENXERTIA

DÃO

TINTA RORIZ

COUNTRY	Portugal
REGION	D.O.C. Dão
SUBREGION	Serra da Estrela
HARVEST YEAR	2015
CLIMATE	Continental Dry
SOIL	Poor
TYPE	Granitic
VINE VARIETIES	Tinta-Roriz
WINEMAKING	In cement vats with pre and post fermentative maceration
ALCOHOLIC STRENGTH	14,5%
TOTAL ACIDITY	5,92 g/L
PH	3,75
SUGAR	0,7 g/dm ³
COLOUR	Opaque red
FLAVOUR	Spicy notes of black pepper with vegetables
TASTE	Great balance with easy-to-smooth tannins
AFTERTASTE	Long
CONSUMPTION	Already (with great ageing potencial)
GASTRONOMY	More structured meat dishes and cheeses
BOTTLE	0,75 Lt
BOX	6 bottles
WINEMAKER	Paulo Nunes



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History written in wine

VOLUME VII

ENXERTIA
TINTA-RORIZ

A long time ago, in the place of Lagarinhos, lived a wine grower that didn't have his feet on the ground, a direct consequence, it was said, of his overwhelming love for wine. This man dedicated much of his life levitating with a book in his hand, a glass in his lips and the head in the clouds, and maybe that's why it was so successful, despite the extravagance of his ideas. He became an expert in the art of grafting, which he considered "a kind of surgical intervention of delicate beauty".

When asked how he always managed to get the same magnificent grape variety each time he practiced grafting a vine, he replied that this was mainly due to the use of a mirror. And immediately he explained: a mirror is, in itself, an authentic single grafting machine. Any excerpt from reality can be grafted in a mirror, without ever losing its fascination. It is enough that I graft the first vine with the best grape variety, to watch, through the mirror, the infinite reproduction of everything I have done.

And how did he managed, with just a mirror, to end the scourge of phylloxera? Very simple: confusing the insect. He hired a helper, a plump and somewhat predictable peasant, in charge of strategically holding a large mirror that reflects the vineyard. As insects have a huge narcissistic predilection, they tend to attack the reflex first and forget of the true delicacy. They get all splattered over there.

2015

TINTA RORIZ

Enxertia is born from the heterogeneity of our vineyards, since every year they are different in edaphoclimatic conditions. Based on this differentiation, we decided to create a wine based on the best behavior of the grape variety during the wine year. Thus, we take the liberty to choose each year the grape variety that best reflects our philosophy - as is the case with Jaen in 2016. Fermentation took place in a cement vat with spontaneous fermentation. Aged for 12 months in barrel and 18 months in bottle. The entire stabilization process resulted from minimalist and natural processes.


1892
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