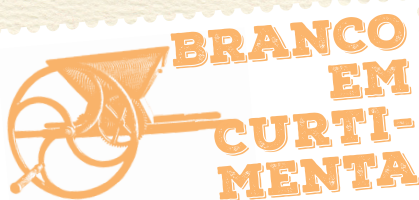


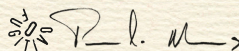
# O FUGITIVO



## Casa da Passarella O Fugitivo Curtimenta 2018

Country	<u>Portugal</u>
Region	<u>D.O.C. Dão</u>
Subregion	<u>Serra da Estrela</u>
Climate	<u>Continental Dry</u>
Soil	<u>Poor</u>
Type	<u>Granitic</u>
Vine varieties	<u>Wide range of native grapes (Encruzado, Uva Cão, Bical, Terrantez, etc.)</u>
Harvest Year	<u>2018</u>
Winemaking	<u>Total Curtimenta process with spontaneous alcoholic fermentation, with stems and direct contact with skin during 1 month</u>
Ageing	<u>One year in old 600 Lt casks</u>
Alcoholic strength	<u>12,5%</u>
Total Acidity	<u>8,55g/dm<sup>3</sup></u>
pH	<u>2,98</u>
Sugar	<u>0,4g/dm<sup>3</sup></u>
Colour	<u>Citric</u>
Flavour	<u>Complex balsamic notes with some citric and honey</u>
Taste	<u>Extremely long, medium volume and great freshness</u>
Aftertaste	<u>Long and persistent</u>
Consumption	<u>Immediate (with great potential for evolution in bottle)</u>
Gastronomy	<u>Serra da Estrela strong cheeses, fish and meat dishes</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.

We recovered an old technique from Casa da Passarela for white wine making, although traditionally used for red wines. Curtimenta consists in skin contact during the fermentative process, which takes place in our own cement vats. This technique produces wines of great character and originality.

