

# CASA DA PASSARELLA

**ENXERTIA**

**DÃO**

COUNTRY.....	Portugal
REGION.....	D.O.C. Dão
SUBREGION.....	Serra da Estrela
YEAR.....	2017
CLIMATE.....	Mountain climate
SOIL.....	Poor
TYPE.....	Granitic
VINE VARIETIES.....	Alfrocheiro
WINEMAKING.....	Cement vats with pre and post fermentative maceration
ALCOHOLIC STRENGTH.....	14,5%
TOTAL ACIDITY.....	6,40 g/dm <sup>3</sup>
PH.....	3,42
SUGAR.....	1,0 g/dm <sup>3</sup>
COLOUR.....	Opaque red
FLAVOUR.....	Spicy notes of black pepper and red berries
TASTE.....	Great balance of volume and aftertaste, revealing all the elegance of the grape and the terroir
AFTERTASTE.....	Long
CONSUMPTION.....	Already (with great ageing potencial)
GASTRONOMY.....	Structured meat dishes and cheeses
BOTTLE.....	0,75 Lt
BOX.....	6 bottles
WINEMAKER.....	Paulo Nunes



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## *Histórias escritas com vinho*

VOLUME VII

**ENXERTIA**  
ALFROCHEIRO

**I**n the village of Lagarinhos lived, long ago, a winegrower who didn't have his feet firmly on the ground, a direct consequence (it was said), of his unbridled love for wine. This man dedicated much of his life to levitate with a book in the hand, a glass in the lips and the head in the clouds, and maybe that's why he achieved so much success, 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 could always get the same magnificent grapes each time he grafted a vineyard, he replied that this was due mainly to the use of a mirror. Immediately he explained - a mirror is, by itself, an authentic grafting machine. Any snippet of reality can be grafted in a mirror, never losing allure. All I need is to graft the first vine with the best grape, and watch through the mirror the endless reproduction of all I did.

And how could I, with just a mirror, finish the scourge of phylloxera? Quite simply confusing the insect. I hired a helper, a plump and a bit predictable peasant, in charge of strategically handle a large mirror that reflects the vineyard. Because insects have a huge narcissistic fondness, they tend to strike first the reflex and forget the real delicacy. They all get squashed right there.

2017

**ALFROCHEIRO**

Enxertia is born of the heterogeneity of our grape varieties, as all years are different at soil and climate conditions. From this differentiation we decided to create a wine based on the year's best behavior of the grape varieties. This way, we took the liberty to choose each year the grape who better reflects our philosophy - and begin with 2017's Alfrocheiro.

The spontaneous fermentation process took place in cement vats. Staged 12 months in barrel and 18 months in bottle. The whole process of stabilization was the outcome of minimalist and natural processes.

  
1892  
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PASSARELLA**  
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Rua de Santo Amaro, 3 Passarela  
6290-093 Lagarinhos • PORTUGAL  
Tel +351 238 486 312 • Fax +351 238 486 218  
info@casadapassarella.pt