

O FUGITIVO

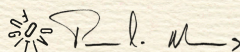
UVA-CÃO

Casa da Passarella O Fugitivo Uva-cão 2020

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>Uva-cão</u>
Harvest Year	2020
Winemaking	<u>In cement vats</u>
Ageing	<u>500 lt used barrels</u>
Alcoholic strength	<u>13%</u>
Total Acidity	<u>8,08g/dm3</u>
pH	<u>3,01</u>
Sugar	<u>2,3g/dm3</u>
Colour	<u>Citrine</u>
Flavour	<u>Wine of great freshness</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 Lt</u>
Box	<u>6 bottles</u>
Winemaker	<u>Paulo Nunes</u>

DÃO/DOC

SUB-REGIÃO SERRA DA ESTRELA



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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.

Found exclusively in the old vineyards of Serra da Estrela, and famous for its high levels of acidity, this variety was usually planted at the entrance of the vineyards - definitely not the best grape to eat. Its name says it all: Uva-Cão ("Dog-Grape"), "the grape that guards the vine." To the most curious and the most sensitive, a warning - the acidity of this wine is remarkable!

