

O FUGITIVO


BARCELO



Casa da Passarella O Fugitivo Barcelo 2021

Country	<u>Portugal</u>
Region	<u>D.O.C. Dão</u>
Subregion	<u>Serra da Estrela</u>
Climate	<u>Mountain climate</u>
Soil	<u>Poor</u>
Type	<u>Granitic</u>
Vine varieties	<u>Pinot Noir</u>
Harvest Year	<u>2021</u>
Winemaking	<u>Pre-fermentative maceration w/ temperature control in cement vats</u>
Ageing	<u>6 months in used oak barrels w/ total "sur lie"</u>
Alcoholic strength	<u>12,5%</u>
Total Acidity	<u>6,43g/dm3</u>
pH	<u>3,31</u>
Sugar	<u>0,7g/dm3</u>
Colour	<u>Citrine</u>
Flavour	<u>White fruits and lychee</u>
Taste	<u>Full bodied, fresh and elegant</u>
Aftertaste	<u>Long</u>
Consumption	<u>Immediately (w/ great potential for bottle evolution)</u>
Gastronomy	<u>White meat dishes, fish and cheeses</u>
Bottle	<u>0,75 Lt</u>
Box	<u>6 bottles</u>
Winemaker	<u>Paulo Nunes</u>

DÃO DOC /
SUB-REGIÃO SERRA DA ESTRELA

 *P. l. m.*



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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.

A new return to our deepest roots: the ancestral vinification of grape varieties present in historic plots of old vines. In 2021 we chose to create a single variety Barcelo. Due to its differentiating character, famous for its aromatic delicacy and structure, but also for the history that this unique variety was able to write in our past.

