

# Antonio Madeira 2020 Vinhas Velhas

## Tinto (Dão)

WineWise Code	PAM-VVT20
Country	Portugal
Region	Dão
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	Field blend of Jaen, Baga, Tinta Amarela and 20 other native grape varieties
ABV	13.5
Residual Sugar	0.5
Acidity	6.01
Closure	Natural Cork
Case Size	12x750
Pricing	NET
Maceration	2 weeks in lagares (open vats typical from Portugal)
Pumpover/Punchdown	Very gentle punchdown 2 mins on the morning and evening
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Used Barrique
Aging Duration (months)	18 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 3g/L
Soil Type	Granite
Elevation (meters)	500-600
Vine Age	50-100
Yields (hl/ha)	20
Vine Training	Guyot
Picking	Hand-Harvested
Annual Production	600

### Notes from the producer:

António Madeira, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela. Since 2010, António Madeira has been researching the places in this sub-region, that his ancestors elected as the best for winemaking, those that we might call the 'Grands Crus of the Dão highlands' and found a series of old vines that are distinctive because of the authenticity of their grape varieties, the characteristics and nuances of their granite soils and sun exposures.

Our flagship wine, the red Vinhas Velhas comes from the blend of most of the small old vineyards cultivated by Antonio with dedication. It illustrates the philosophy of the domain.



### WineWise Notes:

Antonio makes more of this than his other wines, so it might be considered his flagship. But it is still a relatively small production. An old vines field blend (23 varieties, with a lot of Jaen), its nose is both rocky and perfumed, while the palate brims with iron power, which leaves a strikingly long finish. The measure of grittiness seems entirely appropriate to such a serious and confident wine.