



Domínio do Açor

*Terroir-driven wines from Dão, in pursuit of
finesse, freshness, minerality and complexity*



2021
Dominio do Acor

071/230

Dominio do Acor

CERCEAL - BRANCO

Unha Ruina

PRODUÇÃO DE 230 MAGNUMS

13% vol DÃO 750ml

0418/3550

Dominio do Acor

BRANCO

PRODUÇÃO DE 3550 GARRAFAS

2021 DÃO 750ml

0192/1364

Dominio do Acor

ENCRUZADO

PRODUÇÃO DE 1364 GARRAFAS

0152

Dominio do Acor

ENCRUZADO

PRODUÇÃO DE 152 MAGNUMS

016/877

Dominio do Acor

BICAL

Unha Celta

PRODUÇÃO DE 877 MAGNUMS

DÃO

0452/511

Dominio do Acor

JAEN

Unha Celta

PRODUÇÃO DE 511 GARRAFAS

12% vol DÃO 750ml



0487/645

Dominio do Acor

TINTA PINHEIRA

PRODUÇÃO DE 645 GARRAFAS

12,5% vol DÃO 750ml

DÃO: History

Dão has been a demarcated region since 1908, the first for non-fortified wines in Portugal. However, its winegrowing history starts much earlier, probably with the Celts, who inhabited the region and left traces within our Domínio do Açor, as well as the Romans who succeeded them, who most probably used our domaine as an agricultural area: the Roman road once ornamented with arches, the fountain and the Roman fountains bear witness to this historical vocation of this noble land.

In the hands of cooperatives during the Estado Novo, between 1954 and 1971, 10 cooperatives were instituted with the monopoly right to buy the grapes. Producers could only buy ready-made wine in this scenario, contributing to a complete inhibition of this type of private initiative. When Portugal joined the EEC in 1985, this monopolistic legislation became incompatible and independent producers began to flourish: Quinta da Ponte Pedrinha (1987); Quinta da Pellada (1989), Quinta dos Roques (1989); Quinta das Maias (1989); Casa de Cello - Quinta da Vegia (1989); Quinta da Fonte do Ouro (1989); Quinta das Marias (1991); Vinhos de Darei (1997); Quinta da Fata (1998); Júlia Kemper (1999); Quinta do Perdigão (1999); Quinta de Lemos (2000); Casa de Mouraz (2000); Idealdrinks - Dom Bella (2011); Magnum Vinhos (2011); Druida (2012), Textura Wines (2018), etc.

We can say that although some wines from cooperatives and from Centro de Estudo de Nelas from past decades showed the Dão's immense capacity to stand the test of time, it was in the last three decades that the Dão has presented itself as the region with the greatest potential for making great whites and reds of elegance and minerality, a potential that will be fully revealed in the decades to come.

Dão today

There are currently 117 producers/bottlers (including cooperatives) registered on the website of the Dão Regional Winegrowing Commission (CVR). The planted area is 14,500 hectares (376,000 ha total in the appellation), and the approximate production is 260,000hl (2019/2020), corresponding to 4% of Portugal's total.



Domínio do Açor

Terroir: geography, climate and soils

Dão is located on the southern border of northern Portugal, coinciding with the Beirão plateau, which is surrounded by mountain ranges made up to the north by the Nave, Montemuro and Lapa mountains; to the south by the Buçaco, Açor and Lousã mountains, to the east by the Serra da Estrela (the highest mountain range in Portugal, at almost 2,000 metres above sea level) and to the west by the Caramulo mountains. The altitude of the vines is between 150 and 700 metres.

- The predominant soils are of granite origin (97.8%), approximately 300 million years old, thin, with a sandy to silty-sandy texture, acid pH, poor in organic matter and extractable mineral elements, with low water retention capacity and, therefore, low fertility. Granite rock outcrops are very common
- Only about 2.2% of the soils with vines are clayey schist, located in the municipalities of Mortágua, Penalva do Castelo, Sátão and Tondela. These are deeper soils, with a loamy texture, more fertile and with greater capacity to retain water
- The climate of the DO Dão is clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Generally speaking, it can be said that the climate of this region is moderately continental (like Burgundy and Barolo), the Mediterranean influence being greater than the Atlantic
- Average annual temperature: 14°C - 16°C (Bourgogne 12°C), average summer temperature: 18°C - 20°C (Bourgogne 20°C), maximum daily temperature range in summer: 20°C.

GRANITE

From a geological point of view, granite is a felsic or acid igneous rock (with a high silica content), whose main minerals in its composition are quartz and potassic feldspar.

Extremely hard and resistant, it gives rise to low fertility, sandy to silty soils with low water retention capacity.

From an oenological point of view, it shares with limestone the maximum excellence in the production of wines with elegance, freshness, subtlety and aromatic complexity, tension in the mouth and fine minerality.

In the book *The Dirty Guide To Wine* by Alice Feiring and Pascaline Lepeltier MS, our friend and consultant Pedro Parra explains very well the effect of granite in soils: "granite means that there is a lot of quartz. Quartz means energy, and more importantly, quartz means porosity. Porosity equals air. As far as roots are concerned, water movement equals life. That all sounds simple, but you don't get that combination in soils that often. Granite creates very healthy, deep roots."

In the living, granite soils of the Domínio do Açor, essential minerals are available to our vines, and in moderate, balanced quantities. Our vegetative vigour is naturally low, and granite minerality is the thread running through all our whites and reds. Great granite wines that also serve as inspiration for our Domínio do Açor: Thierry Allemand's Cornas, Pierre Gonon's Saint-Joseph, Chave's Hermitage, Jean Foillard's Morgon, Marcel Lapierre's Morgon, Yvon Métras' Fleurie, Albert Boxler's Riesling Sommerberg, Riesling Schlossberg from Domaine Weinbach, Comando G in the Sierra de Gredos, Nanclares and Zárate in the Rías Baixas, Mullineux in Swartland, Alcohuz in Elqui, Pedro Parra in Itata, Giaconda in Beechworth, among many others.

A close-up photograph of a granite rock surface. The rock is dark grey with numerous light-colored, crystalline grains. The texture is rough and uneven. The word "GRANITE" is overlaid on the right side of the image in a white, italicized serif font. The lighting is dramatic, with strong highlights and deep shadows, emphasizing the texture of the rock.

GRANITE

Minerality

"First of all, I realize and agree that the vine does not absorb the geological minerality from the soil into the grapes and consequently into the wine. It is capable of absorbing only small amounts of mineral ions or nutrients, as explained by plant physiologists, and in a final concentration of about 0.2% in wines, they taste like absolutely nothing. I had a Cartesian training in some of the best wine schools in the world and this is very clear to me.

Secondly, paradoxically, geological minerality (from stones and soils in the vineyards) exists in wines. This is obvious and ululant. I recognize, as do other sommeliers and professional tasters, the soil in the aromas, flavors and texture, even in blind tastings. If the soil was only a substrate for anchoring the vines, which only influenced hydrology, the supply of basic nutrients for their subsistence and consequently their vegetative vigour, it makes no difference whether the Dão was based on granite or schist. But we know very well the gigantic difference of the wines that are born in the granite of the region, and we perceive very well this minerality in the aromas and flavours of its great wines.

The fact that science does not explain something does not mean that this something does not exist, that's the point. We don't explain the Big Bang, but that doesn't mean the Universe doesn't cease to exist. We don't know exactly why the wines from the Azores island carry a powerful aroma and taste of basalt rock whipped by the rutting of the sea in its corrals, but even the most inexperienced taster can feel it. Likewise the sawed slate aromas of Riesling from the Mosel, the chalky aromas of a Chablis, the stroked silica of a Pouilly-Fumé, the wet ponca in a Ribolla from Collio, the sun-spun gravels in a Bordeaux, the granite dust in a Nebbiolo from Valtellina.

If everything in life were fully explained by science, it would lose some of its enchantment, and wine, its mystery."

Guilherme Corrêa, Domínio do Açor's régisseur



Domínio do Açor

Why Dão?

- Dão is considered by many professionals to be the region that can deliver the most elegant white and red wines in Portugal, many even associate its style of finesse with Burgundy
- The natural conditions of the Dão propitiate the elaboration of whites and reds in accordance with the "new aesthetics" of wine: with freshness, the minerality of granite, elegance, taste of place and digestibility
- With global warming, the natural conditions of the Dão protect the style and classic grape varieties of the region, so that there are no great changes as in hotter and drier regions such as the Douro and the Alentejo
- The classic Dão grape varieties are of the highest quality and are increasingly appreciated worldwide, such as Touriga Nacional (originally from the Dão and recognised as the great Portuguese red grape variety), Alfrocheiro, Jaen (Mencia which is very fashionable in Spain), Encruzado (one of the best and most versatile white grape varieties in the country), as well as lesser-known varieties which can produce wines of immense elegance, tension and freshness: Tinta Pinheira (Rufete), Alvarelhão, Bastardo (Trousseau in Jura), Cerceal, Uva Cão, Luzidio, etc.
- The geographical beauty of the region is impressive, with its undulating landscape, imposing mountains with thermal or mountain resorts in the Serra da Estrela, rivers flowing through granite valleys, manor houses of great beauty and incredible cities like Viseu, with its great historical and cultural heritage. The potential for wine tourism is gigantic, 1:30h drive from Porto or 2:30h drive from Lisbon
- The region's gastronomy is very rich and aligned with the local wines: roast kid, Serra da Estrela cheese, entrecosto (ribs) rice or míscaros (local mushrooms), roast veal Lafões style, etc.
- The region is always "top of mind" among Portuguese and foreign sommeliers, ahead of the Douro or the Alentejo

*D***Ã***Ã***O**

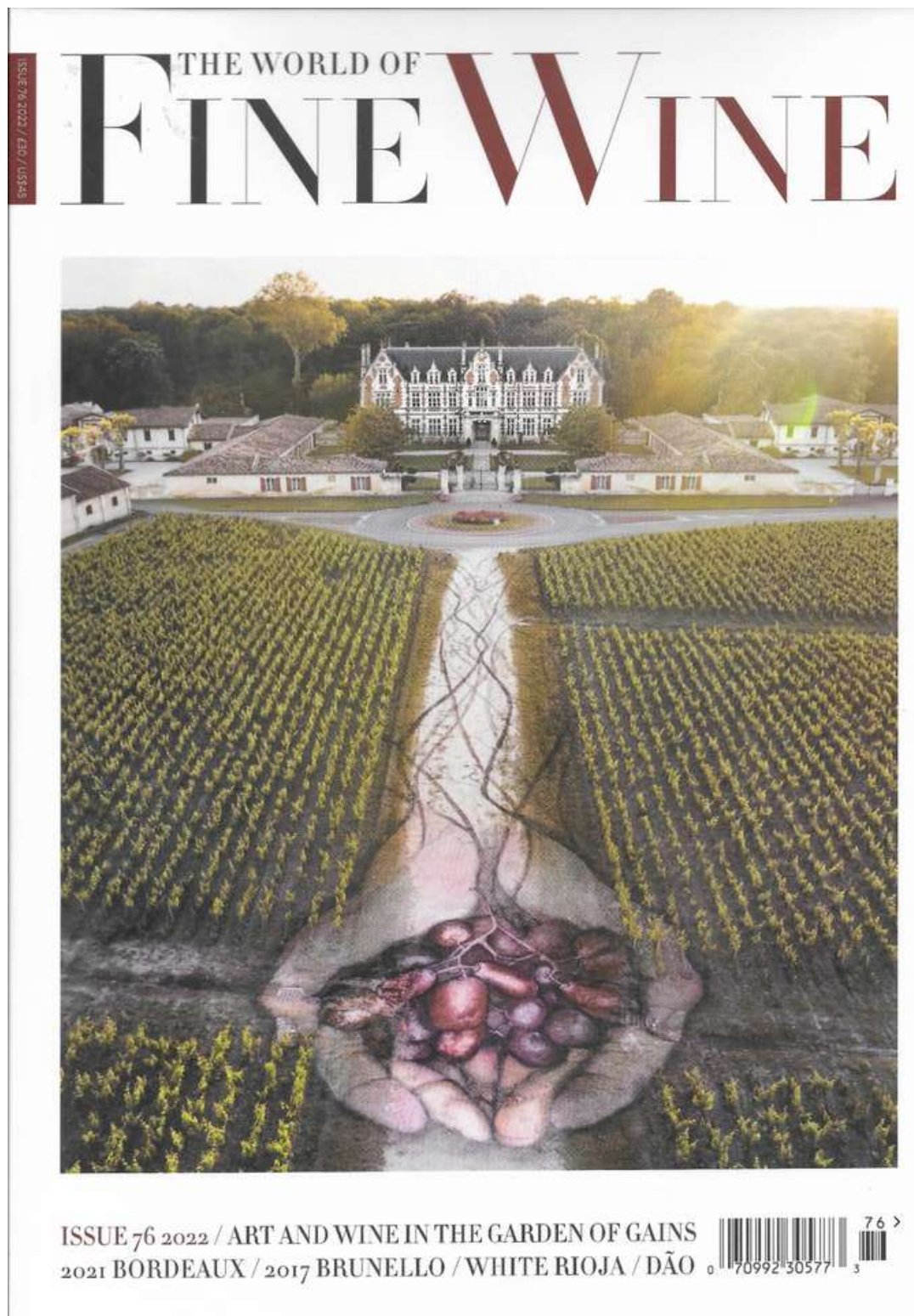
BOURGOGNE DU SUD

Coined by the French in the 19th century

Fine Wine Mag

BOURGOGNE DU SUD

The article explains that the expression was coined by the French in the 19th century



feature / genius loci **Dão Revisited**

THE DÃO: FINDING ITS TAO

In the best conditions for grape growing in Portugal, the latest generation of Dão vignerons is making red and white wines that fully live up to the region's historic reputation as the "Burgundy of the South," says **Paul White**

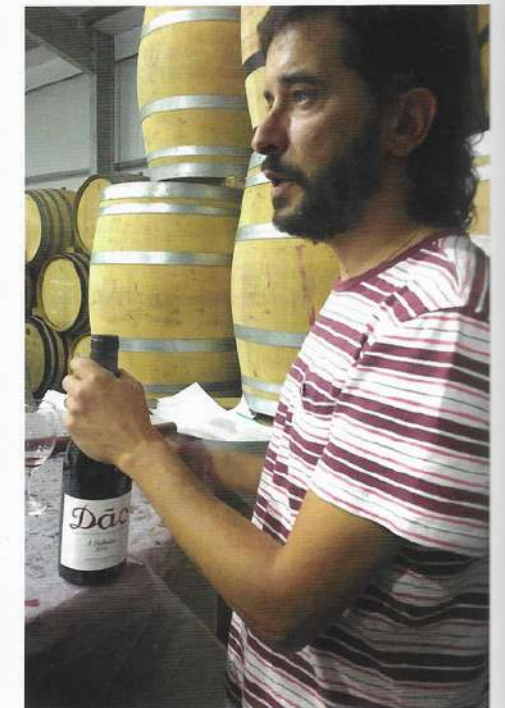
In a world where Burgundy prices have gone berserk, I have friends fretting over whether to drink an old bottle of grand cru something or other they'd picked up for less than 100 bucks once upon a time but that is now selling in second-hand markets for between \$10,000 and \$20,000. What does one do? Pay for your kid's university education, buy a new car, help save an endangered species, or simply feel guilty as each small sip slides down the gullet? Life's just not fair anymore.

Sadly, I don't have those problems, so I drink Dão wine instead. And for good reason. If it was good enough for Parisians and others back in the 19th century, when they used to call it the *Bourgogne du sud*, why not even more so now?

Burgundy of the south (or *Dão du nord*)

I first heard about 19th-century references to Dão being the "Burgundy of the south" at a wine conference in Visen around 2010. It was a stunning revelation, because previously I'd been peppering my Dão wine notes with descriptions of Burgundian-like minerality, saline acidity, silky/velvety textures, funky red-fruit characters, and so on. More recently, Antonio Madeira mentioned it again, referencing a tag commonly used by Parisians during the phylloxera crisis.

All of this got me thinking: Surely it's quite a stretch to expect a blend of grapes rooted in granite/schist soils to replicate 100 percent Pinot Noir or Chardonnay grown in mixed limestone soils 500 miles (800km) farther north.



Dão in the critics' eyes

“What do you look for in a red wine? Do you favour elegance over power and concentration? Do you prefer a wine that is balanced and food friendly over one that’s soft and sweetly fruited? If so, the red wines of Dão could be just what you are looking for”

“Dão is sometimes likened to Portugal’s Burgundy. It’s not because of any physical similarity between the regions, but because of the style of wine. Like red Burgundy, good Dão doesn’t rely on power for its effect, but instead aims at subtlety and finesse, a cause helped by the good natural acidity of the grapes. These wines range from light, peppery and spicy to more full bodied and fruity, but there is almost always a lovely suppleness and brightness to the fruit. (They) still retain their essentially Portuguese character, which is surely a good thing in a world of increased standardization and uniformity”



Dr. Jamie Goode
wineanorak.com

Dão in the critics' eyes

“This DOP in north central Portugal produces some of the country’s most elegant, mineral red wines”

“Dão will surely realise its potential before too long”



Jancis Robinson
The Oxford Companion to Wine

Dão in the critics' eyes

“There’s been a shift in recent years towards wine drinkers looking for more freshness and elegance, and few regions do this better than Dão, which boasts a dramatic landscape of granite mountains and pine forests”



IWSC
(International Wine & Spirit Competition)

Dão in the critics' eyes

“This large and diverse Portuguese wine region, Dão, is now playing to its strengths, with innovative producers focusing on native grapes, reviving old vineyards and experimenting with both new and traditional winemaking styles”



***Sarah Ahmed
Decanter***

Dão in the critics' eyes

“The Dão, with its granite soil, produces wines that are driven by minerality and structure. They age equally well, always preserving a firm and solid core”



Roger Voss
Wine Enthusiast

Domínio do Açor

Our soul

Domínio do Açor *(pronunciation Dominio dooh Uhssor)*

Our name

Domínio do Açor encapsulates in its name our philosophy of producing terroir-driven wines from the Dão in our "domaine", in pursuit of finesse, freshness, minerality and complexity, as well as our geography, framed by the imposing hills of Serra do Açor.

Our Mission

To produce great wines of elegance, freshness and minerality in the Dão, valuing the region and its producers, and working in harmony with nature and the local community.

Domínio

alluding to our philosophy of making great terroir-driven wines in the Dão, and showing how these wines are the closest to Burgundy in Portugal

do Açor

evoking our sub-region of Oliveira do Conde in Terras de Senhorim, and also the unique effect the surrounding mountains have on the style of the Dão wines

An aerial photograph of a scenic landscape. In the foreground, a well-maintained vineyard with rows of grapevines stretches across the frame. Behind the vineyard is a dense forest of green trees. In the middle ground, a small village with white buildings and red-tiled roofs is visible. The background features rolling hills and mountains under a bright blue sky with scattered white clouds. The overall scene is peaceful and picturesque.

*SERRA DO
AÇOR*

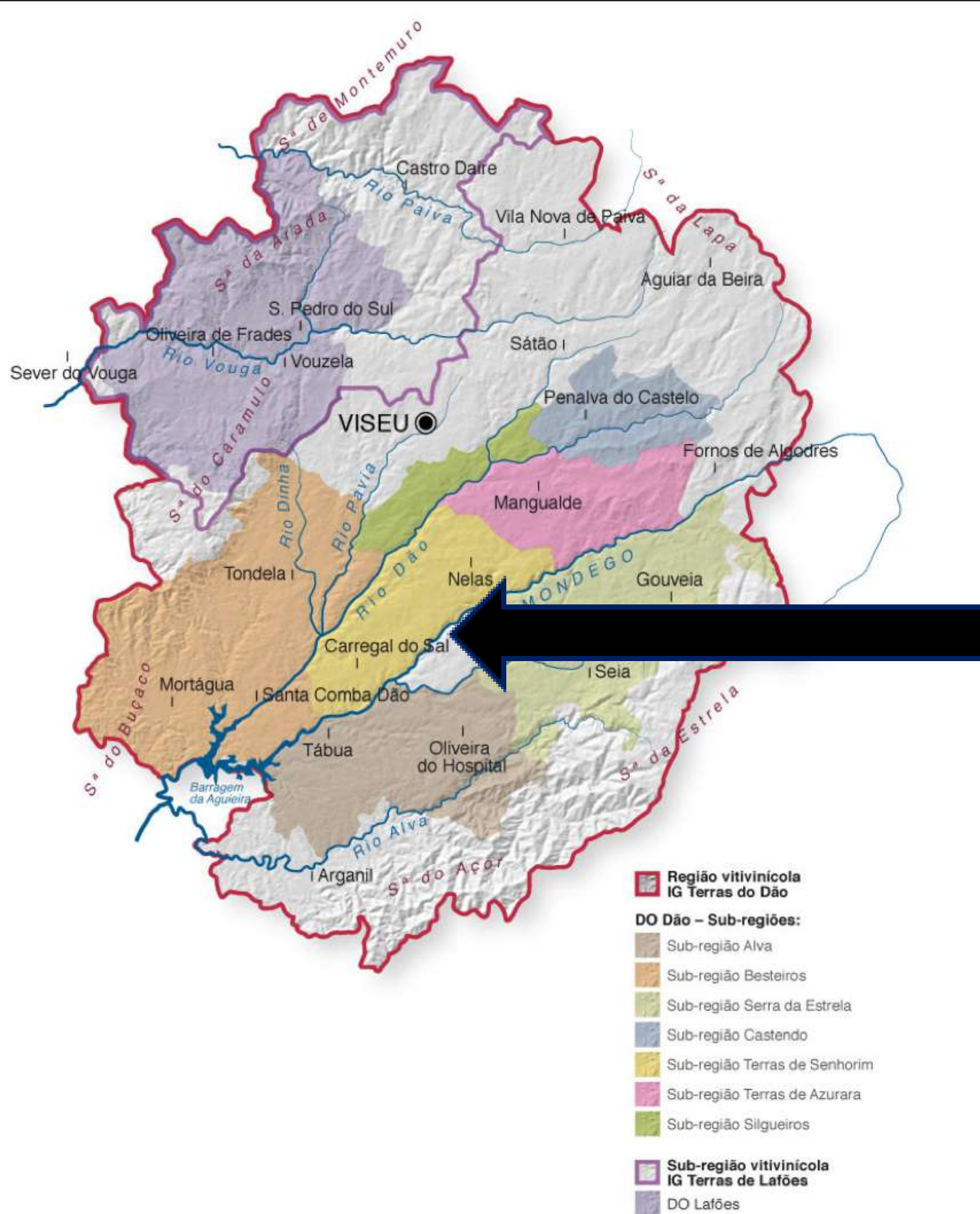
The Açor

The Açor is also the name of a typical falcon of the Northern Hemisphere, the *Accipiter gentilis*, characterized by its beauty, strength with agility, and elegance of its flight



Terras de Senhorim

Carregal do Sal and Nelas



The big difference between Carregal do Sal and Nelas inside Terras de Senhorim sub-region is that normally the pressure and occurrence of rain from the area of Viseu and Silgueiros stops in Nelas and Tondela. Many times it rains in Nelas (rains coming from west) and not in Carregal do Sal. The Carregal do Sal area is therefore drier and earlier in terms of maturation, however it has cool mornings as the other sub-regions, being somewhat more arid/dry in summer. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is less marginal than in Serra da Estrela, the grapes ripen slowly and with an immense balance between sugars and acids, and a very high load of aromatic precursors, the "perfect terroir!"



Loja de vinhos

Av. Estádio Pina Ferraz

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Av. Estádio Pina Ferraz

Cantinho da Ribeira

R. José Mendes Pereira

Domínio do Açor

R. Mochada

1 13.656m²

TOURIGA NACIONAL (27 rows)

2 14.741m²
CERCEAL (13 rows; 3.000m²)

3 14.956m²

JAEN (13 rows; 1.715m²)
ALFROCHEIRO (4 rows; 1.121m²)
T. NACIONAL (12 rows; 4.486m²)

MALVASIA (15 rows; 4.370m²)

TINTA RORIZ (8 rows; 4.487m²)
TINTA PINHEIRA (5 rows; 1.121m²)
JAEN (4 rows; 0.528m²)
T. NACIONAL (4 rows; 1.496m²)

7 22.230m²

TOURIGA NACIONAL (30 rows; 8.892m²)
TINTA RORIZ (18 rows; 8.892m²)

6 11.042m²

ENCRUZADO (20 rows; 7.370m²)

Vinha Velha (44 rows)

ALFROCHEIRO (22 rows; 4.446m²)

2.821m²
CERCEAL (21 rows)

5 1.952m²
ALVARELHÃO (21 rows)

8 4.988m²

BICAL (24 rows)

8 1.708m²

JAEN (21 rows)

9 5.828m²

ALFROCHEIRO (13 linhas; 2.914m²)

9 5.810m²
T. NACIONAL (26 linhas)

ENCRUZADO (13 linhas; 2.914m²)

10 11.941m²
BARCELO (14 half rows; 4.776m²)
ALFROCHEIRO (8 linhas; 2.388m²)

T. NACIONAL (11 linhas; 4.776m²)
UVA CAO (3 half rows; 1.023 m²)

10 1.140m²
BARCELO



*OLIVEIRA DO
CONDE*



Our mesoclimate in Oliveira do Conde

Oliveira do Conde is one of the 5 parishes of the municipality of Carregal do Sal, in the southwest of the sub-region Terras de Senhorim, in the PDO Dão.

Domínio do Açor is located in the parish of Oliveira do Conde, in the coordinates

40° 26'20" N

7°58'21" W

Moderate continental climate (Burgundy / Barolo / Central Otago / Baden / Austria / Washington)

Altitude 293 metres above sea level (Bourgogne between 200 and 500 metres)

Average annual rainfall: 827.70mm, November and December the wettest months (Burgundy 700mm, May and June the wettest)

Average annual temperature: 14°C - 16°C (Bourgogne 12°C), average summer temperature: 18°C - 20°C (Bourgogne 20°C), maximum daily temperature range in summer: 20°C



A photograph of a vineyard. In the foreground, there are rows of grapevines with green leaves and dark, gnarled trunks. The ground between the vines is covered with a dense field of small, bright yellow flowers. In the background, more rows of grapevines stretch towards a line of trees under a cloudy sky. The overall scene is lush and vibrant.

*Organic/Biodynamic
conversion*



Viticulture

"In the 90s studying in Italy, I learned from Gianfranco Soldera, one of the best and most legendary "vinaioli" in the world, that wine is born in the vineyard. This maxim has become a cliché, it is true, but here at Domínio do Açor, we think and materialize this desire for a living vineyard, a vehicle to amplify the voice of the earth without distortions, every day. When we took over the estate, only integrated protection viticulture was practised there. But we want and can do much more, and little by little, with the technical and passionate work of Luís, João, Miguel and the team, we are converting parcels to biological cultivation and adopting biodynamic practices, seeking new ways of training the vines, of working on soil aeration and nutrition, of stimulating biodiversity. Living soils originate living and mineral wines, and in this way we also do our part for the future of the Dão and the planet"



Guilherme Corrêa
Régisseur

Viticulture

"After years of little care to preserve the plants, the soil and the life in it, we are faced with a great medium/long term work to recover and preserve all the biodiversity lost. To do so, we are going to gradually change the pruning system from Cordon Royat to Guyot-Poussard, follow some biodynamic techniques, improve the soil with sowing and organic matter, increasing the life in it, without using herbicides. In terms of treatments, we will gradually seek a transition from integrated protection agriculture to organic agriculture, attracting auxiliary fauna that will allow us to have a sustainable balance to prolong for many more years the diversity of our vines and thus minimize our environmental impact"



João Costa
Resident Oenologist



*OLD
VINES*



OLD VINES

60 YEARS OLD HERITAGE

Domínio do Açor has a fabulous heritage of 60 year old vines, approximately 11 thousand m2 planted in field blend. We rely on the invaluable work of Mr Manuel Domingos, one of Portugal's last remaining varietal classifiers, to go through our vineyards and identify the varieties, plant by plant. This will enable us to invest in the coming years in the excellent management of this living museum, and in replanting the gaps with the same old genetic material and varieties that made the great Dão wines in the past. Among so many grape varieties, the main ones identified by Mr Manuel were: Alfrocheiro, Jaen, Tourigo (Touriga Nacional do Dão), Tinta Pinheira, Baga, Tinta Roriz, Negro Mouro (Camarate or Castelão Nacional), Castelão Francês, Encruzado, Cerceal, Arinto Gordo (Tamarez), etc.



Mr Manuel Domingos
Mr varietal

RED GRAPES



Touriga Nacional

3rd most planted variety in Portugal, with 13,032 ha (IVV, 2018). It has been cited since the 17th century in Portugal and since the 18th century in Dão, where it originated, proven by the greater morphological diversity in the region. It is widely regarded as the best red grape variety in the country, and recently it was even approved in the Bordeaux vineyard in France. It has small bunches, with thick-skinned grapes, a medium ripening period and low productivity per plant. Touriga Nacional wines are deep purple or ruby in colour, with remarkable consistency. On the nose, due to the high concentration of free terpenes, Touriga Nacional stands out for its incredible floral display, ranging from roses to violets to citrus and rock-rose (*Cistus ladanifer*) flowers. Black berries sustain the core of the variety's sweet aromas, with blackberries and sloes (*Prunus insititia*) standing out. The bushy call of the rockrose can still be complemented by notes of rosemary and foliage, enhancing the formidable complexity of these wines. Portentous on the palate, it displays a fabulous concentration of elements. Generous in alcohol, it has a contrasting dryness in the mouth conferred by incisive tannins, which mainly attack the gums. Acidity at medium-high levels. Great ageing ability. Our Touriga Nacional in Domínio do Açor is made up of old clones of Tourigo from the Dão region, exquisite in their complexity and much more telluric than the modern clones spread around the country in recent decades.

Tinta Roriz

Tinta Roriz or Tempranillo is the most planted grape variety in Portugal, with 20,884 ha (IVV, 2018). Native to Spain, probably Rioja, it could have been brought to Portugal in the 18th century, planted at Quinta de Roriz by Scottish owner Robert Archibald, which would explain its name Tinta Roriz. In the south of Portugal, Aragonez reveals its Hispanic origins. Tinta Roriz matures relatively early, has a high yield and generates structured wines, with "chalky" tannins felt mostly in the cheeks. Acidity is moderate. The great Tempranillo wines are born mainly in limestone soils and high quotas, so we are gradually focusing on other varieties that more naturally reveal the potential of the Dão, here in Domínio do Açor.

Alfrocheiro

Only 1,324 ha planted in Portugal (IVV, 2018). As it presents little morphological variation, it is believed to be a relatively young grape variety, which gained ground in the Dão after phylloxera. However, more recent DNA tests have revealed that there is some kinship of Alfrocheiro with several Iberian grape varieties (Cornifesto, Malvasia Preta, Camarate, Castelão, Prieto Picudo, etc.) and even with the French Trousseau, which would explain its name Tinta Francesa in Viseu. It sprouts and matures early, is productive, but the bunches are small and compact, with small grapes and thin skin. Immense potential for quality in the wines of Domínio do Açor, with medium intensity colour, spicy and spicy aromas, with a lot of red (and black) berry fruit impression, strawberry in particular, and a characteristic floral-herbaceous, like that found in geranium. The mouth is always lively and stimulating, with excellent acidity and fine tannins that attack the tongue, as in Syrah. It carries very well the granite minerality of the Dão.

Faen

Jaen or Mencía is the 10th most planted red variety in Portugal, with 3,789 ha (IVV, 2018). Originally from Bierzo in Spain, it is mentioned in the Dão from the end of the 19th century, after phylloxera. The genetic homogeneity in the Dão compared to the great diversity in Spain of Mencía confirms that the variety migrated from there to here, probably brought by pilgrims on the route to Santiago de Compostela. Unlike other grape varieties that are more widespread throughout the country, there is a high concentration of plantings in the Dão, and a little in Beira Interior. Productivity is high in Portugal, the grape variety ripens early, and has medium bunches with medium berries. It generates high alcohol contents and low acidity in general, which is why the best results are in the Dão in Portugal, due to the altitude, freshness of the mountains and granite soils. We reinforce in the Domínio do Açor its vibrancy through a proportion of the use of the stalks in winemaking. Its floral, herbal and spicy aromas are lovely, the fruit in the mouth is velvety, and the tannins are chalky, felt more in the cheeks and somewhat at the front of the palate.

Tinta Pinheira

Planted area of 3,422 ha in Portugal (IVV, 2018). Tinta Pinheira or Rufete is entirely concentrated in Beira Interior its planting area, with some presence in Dão and also in Douro, where it was abandoned by the Port industry for its difficult and extremely late ripening, and mainly for the little colour of the wines. Could the Rufete variety, with the similarities we find in the glass with Pinot Noir or Gamay, have been brought to the Sierra de Francia in Spain and to the neighbouring Beira Interior in Portugal by Raimundo de Borgonha in the 11th century or so many other immigrants from that French region, fatally linked to viticulture in their homeland? Recent DNA tests only reveal that the grape is very old and linked to several other varieties both in Spain (Prieto Picudo) and Portugal (Touriga Nacional). Medium bunches and large berries, very high productivity, very low potential alcohol, excellent acidity. In Domínio do Açor it is one of the grape varieties with the greatest potential. It matures to perfection and delivers wines bursting with vibrant red fruit, balsamic herbs, spices, lots of granite minerality, a fluid, tense body and firm tannins perceived above all in the tongue and in the roof of the mouth, like Pinot Noir.

Old Vines

Domínio do Açor has a fabulous heritage of 60 year old vines, approximately 11 thousand m² planted in "field blend". We rely on the invaluable work of Mr Manuel Domingos, one of Portugal's last remaining varietal classifiers, to go through our vineyard and identify the varieties, plant by plant. This will enable us to invest in the coming years in the excellent management of this living museum, and in replanting the gaps with the same old genetic material and varieties that made the great wines of the Dão in the past. Among so many grape varieties, the main ones identified by Mr Manuel were: Alfrocheiro, Jaen, Tourigo (Touriga Nacional do Dão), Tinta Pinheira, Baga, Tinta Roriz, Negro Mouro (Camarate or Castelão Nacional), Castelão, Encruzado, Cerceal, Arinto Gordo (Tamarez), etc.



***WHITE
GRAPES***



Encruzado

Despite the growing prestige of Encruzado, arguably one of Portugal's best white grape varieties, its planted area in the country is only 300 ha, mainly in Dão, where it originated. The variety is relatively vigorous, early to mid ripening, has small bunches with medium-sized, slightly flattened berries. The tendrils that develop on the internodes above the middle third give the variety its name (encruzado = criss-cross). It is inevitable to compare the great barrel-fermented whites from Encruzado with the fabulous whites from Burgundy, especially in terms of texture, sophistication and ageing capacity. Although the typical aromas of the noble Portuguese grape variety, characterised by hints of green pepper and Capsicum pepper, a floral of roses, violets and yellow flowers, as well as a side of pine resin and flint which develops with ageing, make the great Dão Encruzados unique and memorable in its expression. At Domínio do Açor we work with the most exclusive cooperages in the world, so that the wood is very harmonious, only contributing to texturize the wines and enhancing the expression of the grape variety and, above all, of our blessed terroir.

Bical

Bical has a planted area of 1,377 ha in Portugal, covering mainly the PDOs of Bairrada and Dão, the regions where it is possibly originating. Its inspirational local name in Dão of Borrado das Moscas (= fly droppings) refers to the tiny black spots on the skin when the grapes are ripe. The variety is vigorous, very early ripening and has medium-sized bunches with small berries. It is very sensitive to coulure. In Domínio do Açor we are very attentive to harvesting Bical very early, with a perfect balance between acids and potential alcohol. A big problem in the region, accentuated with global warming, stems from the fact that Bical is harvested together with other white and even red varieties, and thus loses its nerve and beauty. Our Bical from the Celta Vineyard leans much more towards citrus than towards tropical fruit, has the strength and verve to go through wood (always used), and with time is reminiscent of a great granite Riesling or Chenin Blanc.

Cerceal

Cerceal-Branco from Dão could be the same grape variety as Cercial from Bairrada or Cercial from Douro, but it should not be confused with Sercial from Madeira, which is known as Esgana Cão on the mainland or Uva Cão in Dão. There are a little over 100 ha planted in Portugal. Medium-sized, compact bunches, with medium-sized berries with a thick, crunchy skin. It ripens late and has medium vigour, the high acidity is its great attribute. We have a spectacular Cerceal vineyard in Domínio do Açor, the Vinha da Ruína, which generates electric wines, without the density of Encruzado or Bical, but very vertical, with green lime and grapefruit aromas, and forest impressions. We confer texture to the wine in used wood, and according to the characteristics of the year, it may be bottled as a "solo" experience or else enter the composition of other wines by "assemblage".



BIODIVERSITY



BIO DIVERSITY

One of the greatest beauties, and origin of the potential to deliver great wines in our Domínio do Açor is that our vineyards are not in a single monoculture block. They are scattered around the property, among olive groves, fruit trees (many citrus trees of ancient species and clones, local apple trees, pear trees, cherry trees, mulberry trees, etc.), rose and flower gardens and ornamental plants, native forest, very old trees (oaks, sequoias, cedars of Lebanon), etc.

Gianfranco Soldera and Josko Gravner, two world masters of living wines, have always been emphatic in defending this biodiversity within the vineyard, to foster a self-regulating, rich and balanced ecosystem, significantly reducing the pressure of diseases on the vines. These two brilliant producers created lakes near the vineyards, because according to Gianfranco himself, "standing water under the sun is the source of life".

In Domínio do Açor we have a lake of almost 2.000m² between the vineyards, which is home to thousands of life forms that are very important for our ecosystem, from insects, fish, birds and even wild otters.

Our resident winemaker João Costa is passionate about beekeeping and will be developing a project to increase the bee population in our domaine over the next few years, contributing to this richness and exuberance of our flora, which has a direct impact on the quality of our wines.

In our first year we have already reached an agreement with local shepherds to bring sheep to graze in our vineyards. These beautiful animals help to reduce the need for weed control, the incidence of some pests, do not produce greenhouse gases, and help to keep the soil alive and fertile.



Gianfranco SOLDERA:
"standing water under the sun is the source of life"

An aerial photograph showing a lush landscape. In the foreground, a vineyard with neat rows of grapevines is visible, separated from the surrounding forest by a dirt path. The middle ground is dominated by a dense, multi-colored forest, likely in autumn, with shades of green, yellow, and brown. In the background, rolling hills and a small town are visible under a clear blue sky with a few clouds. The text 'Surrounded by native forests' is overlaid on the right side of the image in a white, italicized serif font.

*Surrounded by
native forests*

Our Heritage

13th century historical village

Domínio do Açor is inserted in a fascinating historical atmosphere next to the village of Oliveira do Conde, a small parish in the Municipality of Carregal do Sal and District of Viseu, in the wine region of the Dão.

To wine lovers and wine travellers, it is inevitable to think that we are walking in Volnay or Vosne-Romanée, when we leave the domaine and enter the old cobblestone streets towards our old winery, located in a charming square, in front of the 17th century Casa dos Buxeiros. But let's go back even further in time...



L-R

01 — Paradoiro

02 — The beautiful village



Our Heritage

13th century historical village

Due to its strategic geographical location between the Mondego and Dão rivers, with good soil for agriculture and forests for hunting, this region has been occupied by various peoples and civilizations for thousands of years. The Fiais/Azenha Prehistoric Circuit includes several dolmens and other megalithic monuments in an excellent state of conservation, dating back to the 4th millennium BC, very close to Domínio do Açor.

Land of Celtic peoples - the neighbouring parish of Cabanas de Viriato pays tribute in its name to the great leader of the resistance of the Lusitanians - until the Roman conquest in the first century BC, the current territory of Carregal do Sal became part of the Roman "civitas" of Viseu. Several Celtic and Roman traces can be admired in the parish of Oliveira do Conde, and even within our property, possibly linked to agriculture since very remote times, as evidenced by the paths, stone wheels and Roman springs that survived to tell this story in Domínio do Açor.



L-R

01 — Celtic Remains

02 — Roman Font



Our Heritage

13th century historical village

According to Dr. Paula Teles, "the toponym Oliveira do Conde derives from "ulveira", designation of deep land of marshes, domains mentioned in the Letter of Population of the Monastery of Lorvão (1105) and later would become domain of the Counts of Sortelha and the Counts of Vila Nova de Portimão". The historical, geographical and agricultural wealth, and a population dedicated to its exploitation, including winegrowing, "would be strong reasons for royal interest for the attribution of charters and so, in 1286 D. Dinis grants the first charter to Oliveira do Conde and D. Manuel I, on December 20, 1516 the second". From the XV / XVI centuries, still shines in the middle of our vineyards a ruin of an imposing manor house, among so many from the region, remembering the richness of our past and reinforcing our feeling of preserving the future of Domínio do Açor, Oliveira do Conde and the fantastic Dão region.







*RESPECTFUL
WINEMAKING*

Terroir philosophy, elegance and minerality

We must not confuse hands-off oenology with lack of oenology. Wine is just a moment in time between must and vinegar, and without human knowledge and experience, it is impossible to talk about wine and especially great wines that express their terroir. Then comes into play the sensitivity of the real winemakers, those who intervene only as necessary so that the wines are transparent to the terroir. The worst intervention is non-intervention!

At Domínio do Açor, we respect the traditions of the Dão whenever possible, such as the use of granite "lagares" for red wines, the indigenous yeasts from our vineyards, the use of oak barrels in both white and red wines. The choice of wood, for us, is of extreme importance, and for this reason we only work with the best cooperages in the world, and within these, with their best ranges, always favouring larger sizes (400, 500 litres and botti): Atelier Centre France, Dussiaux, Stockinger, François Frères, Damy, Tremeaux, Ermitage, Taransaud, Garbellotto... The proportion of new barrels is very small within the total. Our philosophy is that wood is really fundamental for a living wine to interact with the world, it serves to texturize and prolong the aftertaste, to give that precise note of reduction and/or oxidation, but never to spice up the wine with vanilla, coconut, clove and praline, distorting the sound of the voice of the earth.

The Dão is one of the best wine regions in the world in potential to consubstantiate elegance with minerality. It would be sacrilege to leave our musts to chance, without leading them to this sublimation of the granite finesse of the Dão, or else, at the opposite extreme, to intervene excessively to achieve power, wood and cloying fruit, because there is too much of that around the world. We like to take controlled risks, to see "the most beautiful view from the cliff side", but without falling from the top. Our Total Sulphur (SO₂) in our wines, for example, is below the maximum limit set for biodynamic wines.

After all, the "drama factor" is fundamental in the terroir-driven wines from Domínio do Açor.



Domínio do Açor



33

ERMITAGE

Domino de Aca

CM B 21

Domino de Aca

Domino de Aca

OENOLOGY

"I think it is fundamental, with the years in the Domínio do Açor, that we get to know each plot to the point of previously designing future labels, for example, as this year we vinified the Touriga Nacional with Alfrocheiro in the "lagares", in co-fermentation, we take a risk that this blend will work out well in the end, and in the result, all the material will already be integrated, with no need for subsequent blends of wines. A bit like how we approach the Vinha Velha. I think one of the goals of our work is to "predict" the plots and co-ferment, so that more and more oenology is to support the process and not an oenology based on making final batches before bottling"

"Our oenology wants to be based on the principles of regular ripening of the grapes, with normally gentle fermentations, playing with some percentage of stalks or whole-clusters, not assuming rules, but experimenting with each grape variety and plot in each year. We find the use of sulphur fundamental, and work in homeopathic doses, so that the ageing or bottling is not compromised by a deficit or excess of this useful compound. However, a "reductive" oenology calls for low concentrations of sulphur without compromising quality or making sensory hindrance to the profiles."



Luís Lopes
Our Winemaker

OENOLOGY

"To achieve the translation of the terroir, it is fundamental to have a transparent oenology (without adornments, without the large part of possible oenological products), and even knowing that all practice can intervene in the pattern of a terroir, an oenology based on simplicity, on the daily tasting of the juices for the decision making of the harvest, of the musts for the monitoring and path to take before each fermentation, and then in the aging, the type and characteristic of the container used. To closely and frequently follow the life of each wine is the way we learn from them and, from the first days in the vineyard, we establish a scenario for its fermentation, ageing and realisation. If from the vineyard we make our blends, to our customer it will be easier and more perceptible the translation and information of the work we are doing for each bottle"

"We seek consumer loyalty to the Domínio do Açor brand through a product that always comes from the same terroir, in which the differences from year to year are not given by the viticulturist or the oenologist, but by nature dictating the directions"



Luís Lopes
Our Winemaker



TEAM



GUILHERME CORRÊA

Régisseur Guilherme Corrêa

Guilherme Corrêa is Brazilian from Belo Horizonte, graduated in economy by UFMG (Federal University of Minas Gerais). He inaugurated the profession of sommelier in the state of Minas in 1995, at the restaurant Vecchio Sogno. In 2000 he became the first Brazilian sommelier to perform his formation abroad, at the Associazione Italiana Sommeliers, in its territorial section of Tuscany. He became the Brazilian champion of sommeliers in two occasions in which he competed in the contest, in 2006 and 2009. He was also the best sommelier of all Latin America and 3rd place overall in the 1st "Best Sommelier of the Americas" of the Association de la Sommellerie Internationale, in 2009 in Argentina. Elected by Meininger's Wine Business International magazine the "Best Sommelier" of Brazil in its Who's Who section in 2009, Guilherme received in London the Diploma Certificate in the WSET® Wines and Spirit Education Trust (Pass with Merit). By the same WSET®, he also qualified as a Certified Educator.

Guilherme has a long experience in sommellerie, wine education, commerce and importation - he is still a partner of one of the most traditional Brazilian importers, Decanter Vinhos, and "wine director" of the distributor Temple Wines de Portugal - and in wine communication, as an article writer and wine taster for Revista de Vinhos de Portugal and Gula do Brasil. However, to crown his almost 30-year career in the wine industry, he was still missing the most precious jewel in his collection: to participate directly in the elaboration of great whites and reds of elegance, terroir and minerality, the predicates of wine that he has always defended in his professional career.

Now, as "régisseur" of Domínio do AÇor, a concept as burgundian as "domaine", and with a team of partners and colleagues of great experience and talent by his side, he has everything in his hands to extract from this fabulous terroir wines that will fulfil his ultimate dream, that will delight wine-lovers and professionals, and that will enhance the value of the Dão region and his beloved Portugal.

* régisseur: in Burgundy domaines, the régisseur participates in their management and strategic orientation, getting involved in all matters of production, marketing and commercialisation of the wines.



LUÍS LOPES

Consultant winemaker Luís Lopes

Originally from the limestone soils of northern Ribatejo, from a family who are also producers, he started his oenology degree at UTAD (Universidade de Trás-os-Montes e Alto Douro) in 2003. Luís finished his degree in 2007 and left for Burgundy to further his interests in biodynamics and integrative winemaking. After an internship with Dominique Lafon in Comtes Lafon, in the company of a New Zealand colleague, he accepted an invitation, after returning to Portugal to work with his family on the Alveirão project, to work at Martinborough Vineyards. He went there in 2009, where he accompanied a Pinot Noir harvest with all that the New and Old World has to offer. The good relationships continued to have an effect, and as his housemate was a German producer, after a return to Portugal for a traineeship at Quinta da Pellada, he went to Gunderloch in Rheinhessen. On his return to Portugal, still in 2009, he joined Quinta da Pellada for 8 harvests of much practice and learning. Along the way, he started supporting António Madeira's project and Quinta das Marias, and has been a consultant until today, and is in charge of an exciting project in Spain, led by Bodegas Alvear de Montilla. Still, since 2013, he makes some wines for himself, creating the Moreish brand. Luís Lopes' track record in the Dão, working on iconic projects such as Quinta da Pellada, António Madeira and Quinta das Marias, coupled with his experiences in the Old and New World, in biodynamics and terroir wines, add up to direct Domínio do Açor to where we want it to go: to be a benchmark for wines of elegance, typicity and minerality from Dão and Portugal.



JOÃO COSTA

Resident winemaker - viticulturist João Costa

Born in Dão, always with a connection to family farming, he decided to follow as an academic path Organic Agriculture at ESA (Polytechnic Institute of Coimbra - Coimbra Agricultural School) in 2011. As an end of course internship, he worked for 3 months in Alba (University of Turin), in laboratory and viticulture, where he gained even more passion for the world of wines and pushed him to follow to the master's degree in viticulture and oenology at the ISA in Lisbon. Between these courses and afterwards, he worked in vineyards and wineries in Switzerland - Johaniterkeller, and in Portugal - Humus Wines and Quinta da Serradinha. All these experiences enhanced his sensitivity towards wines with minimal intervention, the pure expression of the terroir. He carried out grape harvests in Alentejo at Herdade de São Miguel, in the Douro at Niepoort, in Lisbon at Quinta da Serradinha and also in Switzerland at Johaniterkeller. Recently he worked at Quinta da Lomba (Niepoort), in the Dão region, just before embracing this great project at Domínio do Açor.

João infects everyone with his charisma and passion for agriculture and terroir wines. On a day to day basis at Domínio do Açor, he is a fundamental part of our vineyard overflowing with life and our winery channelling all this energy into our wines.



PEDRO
PARRA
Mr Terroir



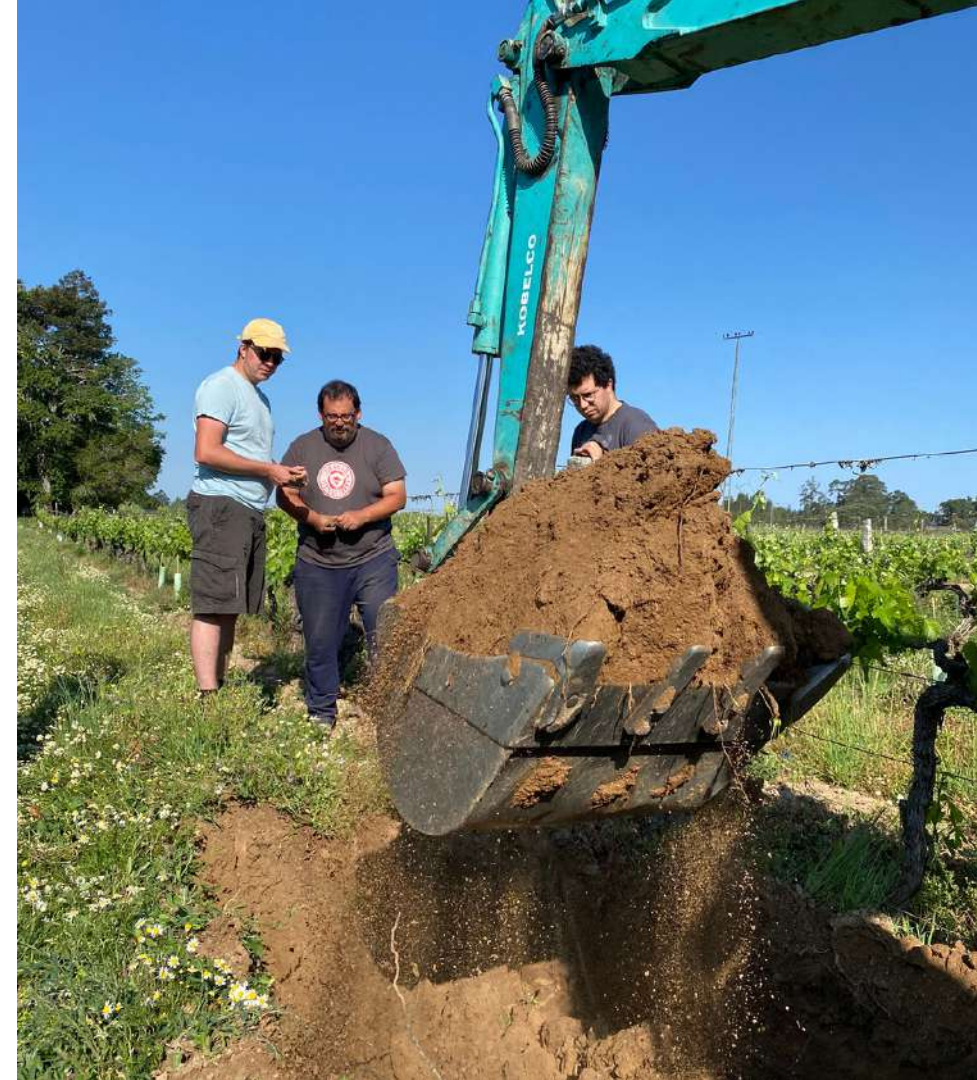
Terroir consultant Pedro Parra

Domínio do Açor has pioneered in Portugal, alongside our partners at Cortes de Cima in the Alentejo, working with the world's foremost terroir expert, Chilean Pedro Parra. Pedro also advises producers such as Domaine du Comte Liger-Belair, Domaine Roulot, Argiano, Comando G, Dominio del Águila, among other fabulous clients around the world, just the ones he handpicks for his highly sought after advice. Pedro loves granite, he considers these soils among the best in the world, together with limestone, to achieve wines of elegance, freshness and minerality.

The truth of Terroir

Granite level Grand Cru and Premier Cru

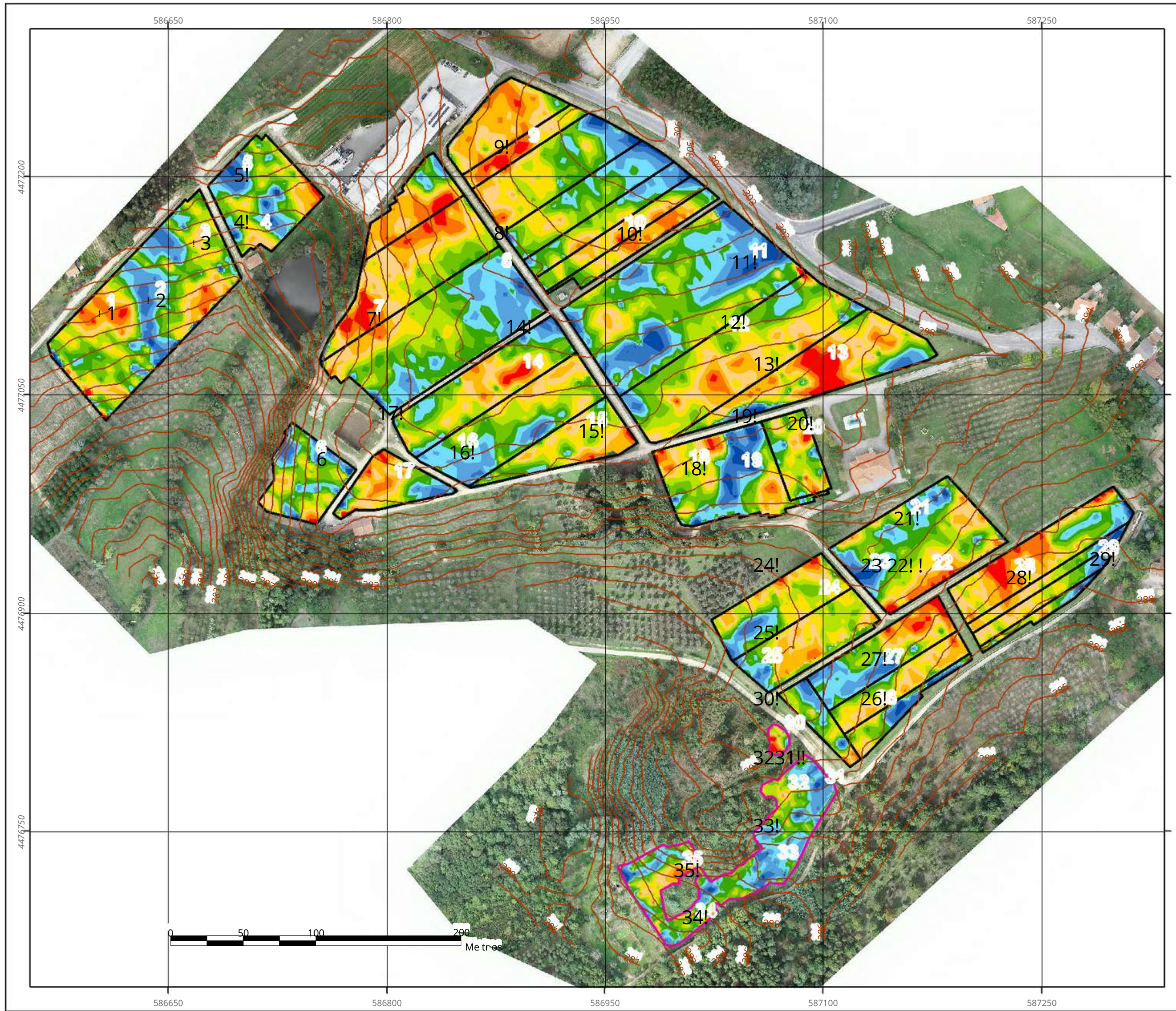
On his first visit to the Domínio do Açor in May 2022, Parra and Paul Krug, his assistant and "professional heir", made 8 deep pits in the main vineyards of our Domínio do Açor, in a first macro analysis of our terroir. "The first separation we have to make here, and which is sometimes a painful discovery for some clients, is whether you have soil or rocks in the domaine" Pedro sentenced upon arriving at the vineyards. "Great wines are born in terroirs with soil and rocks, and only with very rare exceptions, in situations where there is only one, or only the other. To our happiness, the terroir of Domínio do Açor is very well composed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother rock granite. Level 5 alterite predominates in all the vineyards of the Açor Domain, which Parra says is fantastic for producing great wines, "premier cru" or even "grand cru", if there is excellence in viticulture and oenology. Our long journey to understand each micro parcel of the Açor Domain has just begun and with the help of Pedro Parra and his team, we want to identify each "spot" in our vineyard and vinify them with respect, knowledge and sensitivity to extract the maximum minerality from our soils, the noble essence of the Dão.



L-R

01 — First Pits

02 — Pedro and Paul Krug



4

Variability of CEM
Depth 0-75 cm
(By Block)

- Very Low CEM
-
-
-
-
-
-
-
- Very High CEM
- PIT_Proposals Oct 2022
- Level Curves each 1m
- Contour No Planted Oct 2022
- Blocks Dominio Do Arcor Oct 2022

Domínio Do Açor

*(CEM) Homogeneous Polygons
Electromagnetic Conductivity
by block (msiemens/m)
12 Categories*

Analyzed Surface : 11.76 Ha
Scale : 1:2,500

Localidade: Carregal do Sal
State: Oliveira de Conde
Portugal, October 2022

Executed
AgroPrecisión SPA
servicios@agroprecision.cl

Measurements in DGPS System, Submetric Precision



Chile - Spain (E.U.) - Dominican Republic
www.agroprecision.cl

*"Fantastic
granite"*

*PEDRO PARRA
about our terroir*

*GRANITIC
GRAND CRU*







*2021
HARVEST
REPORT*

DÃO: 2021

"It was a long cycle year, with no heat stroke, significant disease pressure, average rainfall values, but too much humidity or cold at some key times such as flowering or setting. After the set of berries a great harvest was predicted, which was believed until the eve of the harvest. Rainy weather in the final stages of maturation brought difficult but very correct decisions on our part. It may be said that there are wines from before and after the rains in the Dão. However, and for the first vintage of Domínio do Açor, a learning experience for all, we have wines at a level where the post rain is not noticeable. All the whites were picked before the rains. The red wines were picked between and after 3 distinct periods of rainfall, with a strong selection work" Luís Lopes, consultant oenologist of Domínio do Açor

Domínio do Açor Branco

3.550 bottles produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Encruzado from Vinha Romana (2.9ha, 20 years old vines), Encruzado from the East vineyard (1ha, 33 years old vines), Cerceal-Branco and Malvasia-Fina (7.3ha, 33 years old vines).

GRAPE VARIETIES: 26% Encruzado, 74% Cerceal-Branco and Malvasia-Fina.

ALCOHOLIC STRENGTH: 13.4° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Total destemming with crushing of the grapes in a pneumatic press, cold maceration and cold decantation for 24 hours followed by fermentation with indigenous yeasts in barrels for part of the Encruzado (20%) and stainless steel (80%) at a temperature of about 16°C. Ageing on the fine lees for 11 months. Complete malolactic fermentation. Low addition of sulphites before bottling (64mg/l of total sulphur dioxide). Natural decantation and light filtration.

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 11 months in barriques for 20% of the final blend (01 new 500L barrel and 01 used 225L barrel from 2014, French oak).

AGING POTENTIAL: 10 years.

ORGANOLEPTIC CHARACTERISTICS: Intense lemon colour. Complex on the nose, with orchard fruit, citrus, tonic herbs, toasted nuts and a very subtle and refined boisé. Tense and savoury in the mouth, with beautiful structure, freshness and minerality. Persistent and complex finish.

ENOGASTRONOMIC GUIDELINES: Grilled turbot, octopus rice, baked rabbit, crab stew, buttered cheese from Serra da Estrela.

SERVING TEMPERATURE: 10-12°C



Vinha Ruína Cerceal

230 magnums produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Vinha Ruína of 2.8ha, plants with 33 years old.

GRAPE VARIETIES: 100% Cerceal-Branco (or Cercial from Bairrada).

ALCOHOLIC GRADUATION: 13,4° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Total destemming with crushing of the grapes in a pneumatic press followed by decantation and fermentation with indigenous yeasts in stainless steel vats at a temperature of about 18-20°C. Ageing on fine lees for 13 months. Complete malolactic fermentation. Low addition of sulphites before bottling (51mg/l of total sulphur dioxide). Natural decanting, the wine has not been clarified or filtered, and may have a deposit.

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 17 months in stainless steel vats.

AGING POTENTIAL: 7 years.

ORGANOLEPTIC CHARACTERISTICS: Medium intensity lemon. Emphatically reveals the wet granite minerality and the citrus and orange zest side of the grape variety on the nose. In the mouth the acid-savoury structure is more tubular, and carries the citrus and fresh herbs perfume to the very good persistent finish.

ENOGASTRONOMIC GUIDELINES: Peixinhos da horta (portuguese tempura), pataniscas de bacalhau (codfish deep-fried cakes), amêijoas à Bulhão Pato (clams with fresh cilantro and garlic), tuna carpaccio with grapefruit, raw Japanese cuisine.

SERVING TEMPERATURE: 10-12°C



Vinha Celta Bical

670 bottles produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde)

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Vinha Celta of 5ha, vines up to 50 years old.

GRAPE VARIETIES: 100% Bical (or Borrado das Moscas).

ALCOHOLIC STRENGTH: 14.2° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Total destemming with crushing of the grapes in a pneumatic press, natural and static decantation, followed by fermentation with indigenous yeasts in barrels at a temperature of about 18-22°C. Aged on fine lees in a reductive medium, without the addition of sulphites.

Complete malolactic fermentation. Low addition of sulphites before bottling (82mg/l of total sulphur dioxide). Natural decanting, the wine has not been clarified or filtered, and may have a deposit.

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 11 months in barrels (02 barrels used for Chenin Blanc vinification in Saumur, 2014 French oak).

AGING POTENTIAL: 15 years.

ORGANOLEPTIC CHARACTERISTICS: Lemon in colour. A fascinating and "savory" nose, mineral, with orchard fruit, creamier impressions of lees and a whiff of exotic wood. Enters the mouth with great concentration, tension, and a fabulous balance between electric acidity, granite sapidity and unctuousness. Long, racy finish.

ENOGASTRONOMIC GUIDELINES: Bacalhau com natas (baked cod with cream), prawn curry, arroz de lavagante (European clawed lobster rice), scallops au gratin.

SERVING TEMPERATURE: 10-12°C





Encruzado

1.364 bottles produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Encruzado from "grand cru" Vinha Nascente (6.4ha), 33 years old vines.

GRAPE VARIETIES: 100% Encruzado.

ALCOHOLIC STRENGTH: 13.8° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Total destemming and crushing in a pneumatic press followed by decantation and fermentation with indigenous yeasts in barrels at a temperature of 18-22°C. Aging on fine lees for 11 months in a reductive environment without the addition of sulphites. Complete malolactic fermentation. Low addition of sulphites before bottling (56mg/l of total sulphur dioxide). Natural decanting, the wine has not been clarified or filtered, and may have a deposit.

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 11 months in barriques (03 new 500L barrels, two French oak and one Austrian/German oak, and 1 used 225L barrel from 2014 of French oak).

AGING POTENTIAL: 20 years.

ORGANOLEPTIC CHARACTERISTICS: Intense lemon in colour. A great Encruzado from the Dão, remarkably complex, with layers of yellow and citrus fruit, herbs, wild flowers and a touch of resin and almonds, all framed by sophisticated, noble wood, and brushed with a delicate smokiness of reduction. In the mouth it is voluminous but firm and very long, with the fruit underpinned by a marked granite minerality.

ENOGASTRONOMIC GUIDELINES: Carabineiro shrimp rice, roasted veal Lafões style, roasted pork "secretos", mãozinha de vitela com grãos (veal hand with beans), free range chicken in creamy sauces.

SERVING TEMPERATURE: 10-12°C

Vinha Celta Jaen

511 bottles produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde)

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARD: Vinha Celta of 1.7ha, 33 years old vines.

GRAPE VARIETIES: 100% Jaen (Mencia in Spain).

ALCOHOLIC STRENGTH: 12.3° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Crushing of the grapes in the press, partial destemming of 70%, followed by fermentation in open "lagar" at a temperature of about 20-24 degrees. Infusion more than extraction, with the cap worked by hand (manual pigéage), 9 days of maceration. In this environment a semi-carbonic maceration takes place. Malolactic in vat. The wine from the press is not incorporated into the final blend. Ageing on the skins in wood for 16 months. Low addition of sulphites before bottling (58mg/l of total sulphur dioxide).

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 11 months in a used 400L from 2019 French oak barrel.

AGING POTENTIAL: 7 years.

ORGANOLEPTIC CHARACTERISTICS: Medium bright purple. Red and blue berries explode on the nose, wrapped in granite dust and pungent spices, in a profile reminiscent of a Morgon cru. The mouth is equally vibrant, mineral and medium-complexioned, endowed with a persistent, juicy wild fruit finish.

ENOGASTRONOMIC GUIDELINES: Beira sausages, cold cuts in general, arroz de entrecosto em vinha d'alhos (spare ribs rice in wine, garlic and spices marinade), gizzards in sauce, suckling pig.

SERVING TEMPERATURE: 14-16°C





Tinta Pinheira

645 bottles produced

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: A few rows of Vinha Nascente (total of 11,21ha), 33 years old vines.

GRAPE VARIETIES: 100% Tinta Pinheira (or Rufete).

ALCOHOLIC STRENGTH: 12.3° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: In conversion to organic and biodynamic in some plots.

WINEMAKING: Crushing of the grapes in the press, totally destemmed, whole grapes, followed by fermentation in inert vats at a temperature of approximately 20-24 degrees. Infusion more than extraction, Infusion more than extraction, with the cap worked by hand (manual pigéage), for 12 days of maceration. Malolactic fermentation in vat. The wine from the press is not incorporated into the final blend. Aged for 16 months on fine lees in wood. Low addition of sulphites before bottling (59 mg/l of total sulphur dioxide).

WINEMAKER: Luís Lopes VITICULTURIST: João Costa

ÉLEVAGE: 16 months in a 500L Burgundy barrel, used from 2019, French oak.

AGING POTENTIAL: 12 years.

ORGANOLEPTIC CHARACTERISTICS: Medium and vibrant ruby. The wine exudes charm and class from the first moment, with juicy red fruit, spices such as cinnamon, plus telluric, forest and mineral notes that complete the complex olfactory picture. The mouth is of immense finesse, freshness, with very fine and "chalky" tannins and perfect acidity. Long and convincing finish.

ENOGASTRONOMIC GUIDELINES: Míscaros (red pine mushroom) rice, spare ribs with carqueja (Genista tridentata) rice, duck rice, partridge stew with chestnuts and mushrooms.

SERVING TEMPERATURE: 16°C



Our olive grove

We honour the secular tradition of Oliveira do Conde in olive tree cultivation and olive oil production of the best quality. The town coat of arms proudly shows this vocation: a silver olive tree, with black fruit.

In our olive groves (about 4ha) we have the cultivars Galega, Cobrançosa, Picual and Arbequina. Our olive trees will also undergo a long recovery work in terms of pruning and soil improvement.

In 2021, we produced our first cold extraction olive oils of the Cobrançosa and Picual varieties. Strictly manual harvesting and olives processed in the shortest possible time to guarantee the best possible composition: low acidity, excellent aromatic component with high nutritional properties. Our inspiration were the fabulous Tuscan olive oils, but the DNA is totally Dão.