



HERDADE
ALDEIA DE CIMA



Myndru is born on the foothills of the Serra do Mendro - at Herdade Aldeia de Cima wine is lived in serenity.

If we could talk about a wine that is predestined by the territory, Myndru 2019 would surely be one of them. The creation of this ancestral wine combines the vision of Luisa Amorim and Francisco Rêgo, owners of the Herdade Aldeia de Cima, in Vidigueira, and the rigorous care taken in a very special area of land, with a rich heritage, in a unique part of the Alentejo.

In 2019 one of the neighbours of the Herdade Aldeia de Cima asked the estate's owners whether they could harvest the grapes from two small vineyard plots located in Cevadeira, on the foothills of the Serra do Mendro, covering a total of 1.5 hectares. The old vines, grown using rainfed viticulture, consisted solely of traditional red varieties – Alfrocheiro, Tinta Grossa and Trincadeira –, and were treated with little productive intervention, producing a very small production level, of only 0.75 Kg per vine.

“The binomial of vine/time reveals the ancestral roots of the vineyard in this location. While the sun is still low on the horizon, the vine is already awakening with the first rays of sunlight. The symbiosis between the geology, grape variety and the climate seem even stronger here. Everything at Cevadeira has an intense character, especially the resilience and the sense of a nano-territory”, stresses Jorge Alves, winemaker at the Herdade Aldeia de Cima. A crucial role is played by the southern-facing solar exposure and the Burgundy style composition of the brown soil. The experts highlight the importance of the poorly structured loose medium-grain materials, with low clay content, complemented by micas, quartz, feldspar and amphibolites.

THE INSPIRATION FOR AN ANCESTRAL WINE

“Our goal was to create a wine with a very special identity – Myndru”, explains Luisa Amorim. “In these two vineyard plots in Cevadeira, protected by the shade of the foothills of the Serra Mendro, the ancient thin-skinned grape varieties engender a very beautiful, translucent colour, and smooth and round tannins. We decided that these grapes should follow the traditionally approach used in the Alentejo, without human intervention, without wooden barrels and more natural. Myndru allows us to feel the tradition and typicality that is offered by the terroir and by the Cocciopesto (plaster) amphorae and the clay Tinaja pots. There is a strong presence of the finest and most delicate aromas of red fruits, cultivated in brown poor soils, in a cool climate, and with balsamic notes of kermes oak (*Quercus coccifera*) and rockrose.

Then we can subtly appreciate the complexity of wines from the micro-territories or nano-territories. Luisa Amorim explains that “The transparency of the grape varieties, such as the gravity of Alfrocheiro and the succulent richness and viscosity of Tinta Grossa, form sensations that fill our memories and remind us of wines that echo primitive voices. Ultimately there is the mineral perception and tension of the Baga grape variety and, the most surprising aspect, an unexpected firmness, which is perfected by the 12-month ageing in Cocciopesto amphorae”.



THE ORIGIN OF THE CEVEDEIRA ZONE IN VIDIGUEIRA

Many centuries ago it was possible to cultivate cereals in these poor soils with good drainage, that complemented the forestry activities. The locals called the zone, Cevadeira, since barley (cevada in Portuguese) was a very important cereal crop until the 1970s. We are talking about a windswept zone, in the foothills of the Serra do Mendro, in a transition zone, with non-clay soils, primarily consisting of diorites, derived from the geological richness of the Alentejo region, and the geological fault of this mountain range.



THE HARVEST (from 26 August to 27 September 2019)

The 2019 winegrowing year was atypical in terms of climate, partly because of the low level of rainfall in the winter – which reduced potential outbreaks of diseases – but, above all, due to the large variations in average temperatures, which fostered a slight advance in the vegetative cycle. The advance in the cycle began to fade with the spring rains. The subsequent evolution of the weather conditions was quite favourable to the phytosanitary quality of the grapes. Accentuated thermal ranges enabled balanced maturities and excellent levels of acidity. Growing in a regular form, the grapes led to high quality musts, and deep, remarkably aromatically exuberant wines, that are dense and highly concentrated.



Vinha da Cevadeira vineyard

Foothills of the Serra do Mendro | Cevadeira | Vidigueira

0.5 ha of traditional untrained vineyard

Rainfed viticulture

2 microterroirs

Grape Varieties: 85% Alfrocheiro | 15% Trincadeira

Soil and Rock/Mineral: brown soil, medium-grain loose materials | low clay content | skeletal soils | quartz | feldspar | amphibolites.

Courela, at 237m of altitude, has gentle rolling hills that allows us to obtain a microterroir in which the Alfrocheiro grape variety is more concentrated, with a smaller size, in a luvisolic soil. In another microterroir, we obtain the freshest Alfrocheiro and Trincadeira grapes from vigorous plants, in soils that have a greater deposit of fine materials and greater capacity for water retention. The southern-facing solar exposure, and the Burgundy-style soil composition, represent key factors for the production of red wines with a traditional, ancestral character. These are sun-drenched wines that are rich, intense and concentrated, but without losing any mineral energy and freshness.

Zorreira Vineyard

Foothills of the Serra do Mendro | Cevadeira | Vidigueira

1 ha of traditional untrained vineyard

Rainfed viticulture

2 microterroirs

Grape varieties: 85% Trincadeira 15% Tinta Grossa

Soil and Rock/Mineral: brown soil, with fine and medium grain loose materials | low clay content | unstructured | micas | quartz | feldspar | amphibolites.

Courela is located at 225 m altitude, southern facing with gentle rolling hills, that is closer to the flatter surrounding area, where the existence of thinner materials, resulting from erosion, give rise to more vigorous plants and characteristics that are different from the previous examples. The Trincadeira grape variety, with a very strong and unique character, has very strong potential. Also, the solar exposure and composition of the Burgundy-style soil, are crucial.

MYNDRU 2019

First vintage: 2019

Owner: Luisa Amorim

Winemakers: Luisa Amorim, Jorge Alves and António Cavalheiro

Winegrowing: Joaquim Faia

VINEYARD

Sub-region: Vidigueira

Soils: Schist-Clay

Harvesting method: Manual

Production Mode: Integrated

Production: 40hl/ha

ADDITIONAL PRODUCTION NOTES

Alfrocheiro (70%), Baga (15%) Tinta Grossa (15%)

Ageing: 12 months in plaster (1000l) and clay amphorae (150l)

Alcohol: 14% alc.

Acidity: 5.2 g/l

Bottling: March 2021

Production: 2186 bottles (75cl) + 115 gfs (150cl)

RRP 75cl bottle: € 70.00

RRP 150cl bottle: €145.00



HERDADE ALDEIA DE CIMA, RESPECT FOR THE PAST TO BUILD THE FUTURE

The Herdade Aldeia de Cima is the brainchild of Luisa Amorim and Francisco Rêgo, and their two daughters. In the 2400-hectare estate, each plot of land is unique. Luisa Amorim has always known this, since the land belonged to her father, Américo Amorim. From an early age she has developed a close relationship with the Alentejo region. Along with cork, a core part of her family universe, wine has been one of her great passions for the past 20 years. The classic and elegant wines of the Herdade Aldeia de Cima preserve the typicality of the terroirs. They are extremely complex wines, from heterogeneous soils and using indigenous and Portuguese grape varieties. The imposing Ramadas Warehouse, originally built in 1953 to house cattle, was chosen for the winery, with an interior design project by the duo Ana Anahory and Filipa Almeida. Other members of the Herdade Aldeia de Cima team are José Falé, as coordinator, Gonçalo Ramos, responsible for forestry and animal production, and the winemaking duo Jorge Alves and António Cavalheiro, with support from Joaquim Faia in winegrowing and Nelson Coelho in sales.



Herdade Aldeia de Cima
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