



HERDADE
ALDEIA DE CIMA

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Myndru – wines of memory and ancestry

Herdade Aldeia de Cima launches Myndru White 2022 and Red 2021, from the Serra do Mendro



In Herdade Aldeia de Cima, Myndru red and white wines are immersed in memories, reflecting the texture of an ancestral Alentejo which exudes the region's hallmark characteristics. The wines result from poor, skeletal soils and reflect the delicate aroma that only indigenous grape varieties can endow.

The new Myndru White 2022 (1,400 bottles) is an absolute debut. It is complemented by Myndru Red 2021 (2,000 bottles), whose first vintage was launched in 2019.

In this elevated zone of the Alentejo, in Serra do Mendro, one senses the Atlantic breeze, which helps shape the identity of both wines. The traditional winemaking process is based on ancestral practices that have been preserved over time: with little human intervention, without the use of wooden barrels, the wine is fermented and vinified in organic containers (*Cocciopesto* amphorae and clay *Tinajas*).

"The DNA of both wines is based on ancestral Alentejan grape varieties. Due to their texture, aromatic delicacy and complexity, the wines convey echoes

of primitive voices, and the spirit of an ancient, but not forgotten, Alentejo," says Luísa Amorim, Herdade Aldeia de Cima's CEO.



Myndru White 2022 is based on a *blend* of Roupeiro and Perrum grapes, with a hint of Alvarinho. The grapes were aged for 16 months in 1,000-litre *Cocciopesto* amphorae. The Roupeiro and Perrum grapes endow the wine with delicate, rounded tannins - they reflect the language of the land and the Alentejan heat. Whereas the former provides texture, the latter brings a distinctive aromatic freshness. This promising debut exudes elegance, fluidity, minerality and gravity.



Myndru Red 2021 is made from Alfrocheiro, Tinta Grossa and Baga grape varieties, 70% of which are aged for 14 months in 1,000-litre *Cocciopesto* amphorae and 30% aged for six months in 150-litre terracota *Tinajas*.

The wine has an open tonality, with soft, yet juicy, tannins, brimming with freshness, depth and sophistication. On the mouth, the fine, delicate aromas of red fruit stand out, as do the balsamic notes of kermes oak and rockrose. It is a robust and powerful *blend*, whose gravity derives from the Alfrocheiro grapes, the juiciness and viscosity from the Tinta Grossa grapes and, finally, the mineral perception and tension from the Baga grapes.

On sale in selected off licenses and restaurants and in our online shop:
<https://shop.aldeiadecima.com/en/collections/all>

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