

MYNDRU

OVERVIEW

First Harvest: 2019

Owner: Luísa Amorim

Winemakers: Jorge Alves and António Cavalheiro

Wine Growing: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Serra do Mendro, Vidigueira

Soils: Transition from clay-schist soils to granitic soils

Harvesting method: Manual

Vineyards: 1,8ha

Production method: Conversion to organic

Average yield: 2335kg/ha

ADDITIONAL WINEMAKING NOTES

Grapes varieties: 70% Alfrocheiro;

15% Tinta Grossa; 15% Baga

Ageing process: 12 months in

Cocciopesto amphorae (1000l) and Terracota Tinajas (150l)

Alcohol: 14% alc.

Acidity: 5,2 g/l

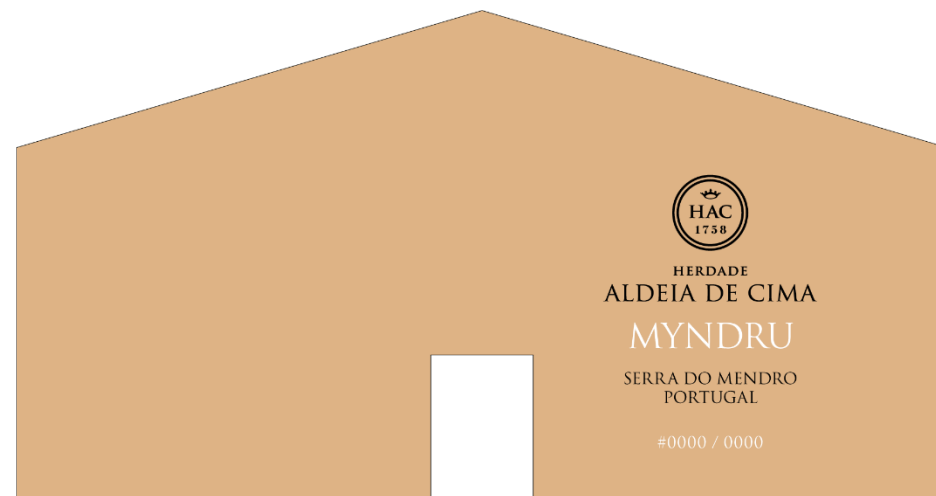
Bottled: March 2021

Production: 2186 x 0.75l bottles and 115 x 1.5l bottles

HARVEST

26 August to 27 September 2019.

A relatively atypical wine year from a climatic point of view, not only because there was low rainfall in the winter, which itself made it possible to reduce some outbreaks of diseases, but above all, due to the wide variation in average temperatures, which enabled a slight advance in the vegetative cycle. This advance faded with the spring rains and subsequent climatic developments and was very favourable for the phytosanitary quality of the grapes. Significant thermal amplitudes allowed balanced maturation of the grapes and excellent levels of acidity. The harvest took place on a regular basis, with very high-quality musts, resulting in profound wines, with aromatic exuberance, dense and with high concentration.



MYNDRU

We descend to the foothills of the Serra do Mendro, through the vineyards of Cevadeira, protected by the shaded slopes. The ancient thin-skinned grape varieties engender a translucent colour and round tannins. In Myndru we feel the tradition and typicality, the fine and delicate aromas of red fruits grown in brown poor soils in a cool climate, with balsamic notes of kermes oak and rockrose. Our attention is drawn to the complexity of these wines made in micro-territories. The transparency of the delicately coppered grapes, aged in plaster and clay amphorae, reveal the texture and scent of the orange groves that are cultivated further downstream. The gravity of Alfrocheiro, the succulence, viscosity, and exoticism of Tinta Grossa in Tinajas de Terracota create sensations that fill our memory and reminds of the wines that echo primitive voices. Ultimately there is the mineral perception and tension of the Baga grape variety and a firmness, which is perfected by ageing in Cocciopesto amphorae.

2019



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