

MYNDRU

OVERVIEW

First harvest: 2019

Owner: Luisa Amorim

Winemakers: Jorge Alves and António Cavalheiro

Wine growing: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Transition from clay-schist soils to granitic soils

Harvesting method: Manual

Vineyards: 1,8 ha Courelas Cevadeira

Production Method: Conversion to organic

Average yield: 2335 kg/ha

ADDITIONAL WINEMAKING NOTES

Grape varieties: 70% Alfrocheiro; 15% Tinta Grossa; 15% Baga

Ageing process: 12 months in 1000 lt Cocciopesto amphorae and 150 lt Terracota Tinajas

Alcohol: 14% alc.

Acidity: 5.2g/l

Bottled: March 2021

Production: 2 186 x 0,75l bottles and 115 x 1,5l bottles

HARVEST

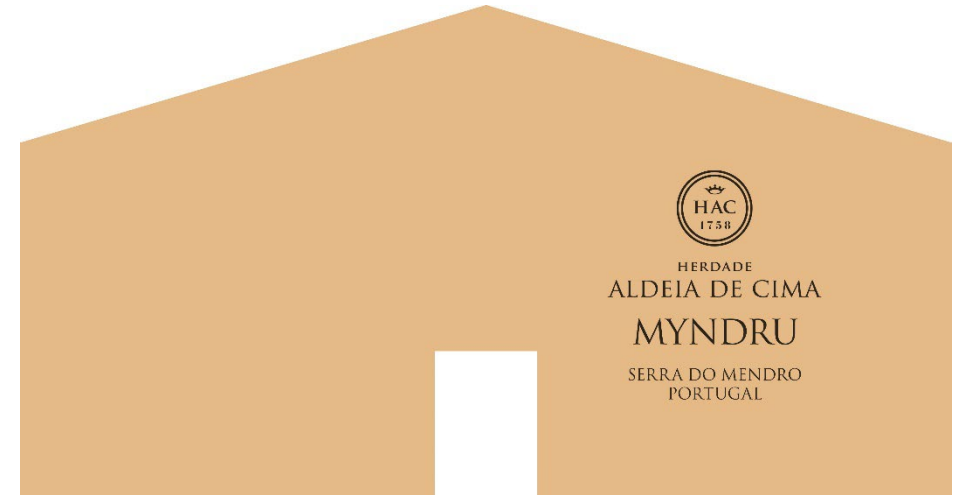
26 August to 27 September 2019

The winemaking year proved to be relatively atypical from a climatic point of view, not only because of the winter with low rainfall, which by 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 was then tempered by the spring rains and the evolution recorded proved to be very important for the phytosanitary quality of the grapes.

Accentuated thermal amplitudes, enabled balanced maturation and excellent levels of acidity.

The harvest proceeded on a regular basis, with very high-quality musts, resulting in profound, aromatic, dense and highly concentrated wines.



MYNDRU

We descend to the foothills of the Serra do Mendro, through the vineyards of Cevadeira, protected by the shaded slopes. Produced from ancient thin-skinned grape varieties, with a translucent colour and round tannins, Myndru enables us to sense tradition and typicality, the fine and delicate aromas of red fruits grown in poorly structured soils in a cool climate, with balsamic notes of kermes oak and rockrose. The transparency of the delicately coppered grapes, aged in plaster and clay amphorae, reveal the texture and scent of the orange groves located further downstream. The gravity of Alfrocheiro and the succulent richness and viscosity of Tinta Grossa create sensations that fill our memories and remind us of wines that echo primitive voices. Finally, the mineral perception and tension of the Baga grape variety assumes a surprising firmness.

2019