



FRESHNESS ●●●●●
FLORAL NOTES ●●●●●
FRUITY ●●●●●

FOOD SUGGESTIONS:



INTRODUCTION

This wine is born in acknowledgment of the unique characteristics of Vinhos Verdes region for the creation of world-class wines and a unique relationship between Dirk Niepoort and Carlos Raposo. Due to this relationship and after many wine experimentation in the region, Carlos managed to vinify the wine he idealized.

Believing in Nature, a great wine is born only if the winemaker fully respects his grapes, interfering as little as possible and only acting in case of extreme necessity.

It is like teaching a child to take the first steps, we must be attentive and very close with open arms and only intervene in case of need.

WINEMAKING

The white wine we call ... was mostly made with grapes from Baião sub-region, harvested from vineyards with 45 years and planted in a granite soil. Chosen solely for their precision, freshness and delicacy.

Attentive at the time of harvest and after tasting berries again and again in the vines, the grapes were harvested at the right moment of maturation. After a careful selection, they were delicately pressed and fermented slowly at low temperatures, with the aim of respecting the raw material and enhancing the primary aromas. After 10 months we have a balanced white wine with an inexplicable precision and an aromatic freshness worthy of its region. This white wine from 2018 is composed of Arinto, Loureiro and Avesso.

There were bottled 1479 bottles of 0.75l and 96 Magnum.

TASTING NOTE

Of citric and crystalline color this wine offers us a complex aroma, where the floral notes of white petal predominate. After some time in the glass and in the background, fresh notes of orange leaf appear. Because it has fermented very slowly and at low temperatures, this wine offers an intense mouth, full of vibrant sensations. A white of character, extremely mineral and delicate, but due to its acidity, it provides a long, intense and energetic finish.

To touch heaven, the producer recommends tasting the wine to the sound of "Verdes Anos" by Carlos Paredes.

FOOD SUGGESTIONS:

Shellfish, delicate fish, sushi and soft cheeses.

Vegetarian suggestions: Caesar salad, aubergines and humus.

TECHNICAL INFORMATION

PRODUCER
Carlos Raposo Imperfect Wines

REGION
Vinhos Verdes

SOIL TYPE
Granite

AVERAGE VINE AGE
45 years

GRAPE VARIETIES
Arinto, Loureiro and Avesso

VINES PER HA
6000

PRUNING METHOD
Royat

ALT. FROM SEA LEVEL
400

HARVEST PERIOD
September

HARVEST METHOD
Hand picket

MALOLACTIC
Fulfilled

FERMENTATION
In thermo-regulated stainless steel tanks

BOTTLED
June 2018

ALCOHOL (%)
11,5

PH
3,16

TOTAL ACIDITY (G / DM3)
6.5

VOLATILE ACIDITY (G / DM3)
0.15

FREE SO2 AT BOTTLING (MG / DM3)
35

TOTAL SO2 (MG/DM3)
80

ALLERGEN
Sulphites