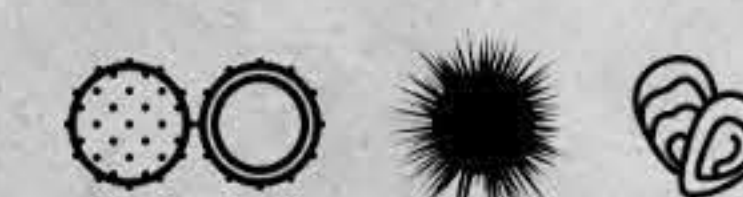


FOOD SUGGESTIONS:



INTRODUCTION

This wine is born from an immense desire to show the world the unique potential of Dão. Knowing a long time ago the profile of wine that we wanted to do, we went looking in small vineyard for the "ingredients" needed. This wine is the result of a meticulous choice of the kg of grapes from each vineyard, in order to obtain the perfect blend of grapes that fermented together would make a unique wine of world-class. In this way this wine is composed of grapes from different vineyards, almost all of them centenarians, planted in different soils, climates, altitudes. Composed of typical varieties of Dão, such as the Esgana cão, Rabo de ovelha, Encruzado, Malvasia fina, Douradinha, Barcelo, Branda, among others.

WINEMAKING

Respecting to the maximum the integrity of the grapes, these were harvested and transported in boxes of 25 kg. At the entrance to the cellar the grapes were manually selected with the help of a selection table and sent to the press, where we gently separated the pulp from the seeds and skins. The resulting must was fermented in stainless steel and partly in used barrels from the region of Burgundy "Puligny Montrachet", chosen expressly for this wine. After a slow fermentation, the two wines were combined with an old concrete tanks (1962), where the goal was the marriage of the two wines and the natural creation of a minerality, typical of concrete. We believe it has enormous potential for aging given its freshness, harmony, balance and precision.

Being a limited edition only 2154 bottles of 0.75l and 72 magnum were bottled.

TASTING NOTES

Of citric and crystalline color, this wine different from the others, presents a deep and complex nose. Initially with mineral aromas, remembering the smoke characteristic of the quarries; in the second time, after breathing, fresh notes of sea fragrance and seaweed are found, match with fruits like apricot or peach. In the mouth starts explosive, intense, with a lot of character and due to its balanced natural acidity, it shows a harmonious, fine and complex wine. Its end is endless, leaving a salty sensation allied to gunpowder notes like retronasal aroma.

To touch heaven, the producer recommends tasting the wine to the sound of "In Paradisum" by Karl Jenkins.

FOOD SUGGESTIONS:

Being an imperfect wine, ideally it should be enjoyed solo, yet delicate foods such as oysters, sea urchins or truffles, are the perfect match.

TECHNICAL INFORMATION

PRODUCER
 Carlos Raposo Imperfect Wines

REGION
 Dão

SOIL TYPES
 Granite and others

AVERAGE VINE AGE
 80 and 120 years

GRAPE VARIETIES
 Esgana cão, Rabo de ovelha, Encruzado, Malvasia fina, Douradinha, Barcelo, Branda, among others.

VINES PER HA
 6000-10000

PRUNING METHOD
 Guyot and Royat

ALT. FROM SEA LEVEL
 400-700

HARVEST PERIOD
 September

HARVEST METHOD
 Hand picket

MALOLACTIC
 In part

FERMENTATION
 In thermo-regulated stainless steel tanks and barrel of "Puligny Montrachet" from Burgundy

AGEING
 Barrel of "Puligny Montrachet" from Burgundy and old concret tank from 1962

BOTTLED
 June 2018

ALCOHOL (%)
 12,5

PH
 3.2

TOTAL ACIDITY (G / DM3)
 6.6

VOLATILE ACIDITY (G / DM3)
 0.2

FREE SO2 AT BOTTLING (MG / DM3)
 37

TOTAL SO2 (MG/DM3)
 100

ALLERGEN
 Sulphites