

Contraste Red 2013

Wine: Contraste
Region: Douro D.O.C.
Type: Red wine
Harvest year: 2013

Agricultural year:

Very wet Winter and Spring, then a moderately hot yet dry Summer, leading to perfect maturation. Massive rains in mid September brought an early ending to the harvest, but by then most of the important red grapes were in the cellar.

Grape varieties:

Mostly Tinta Roriz, Touriga Franca and Touriga Nacional

Vineyards:

Schistose soils. Made with grapes from 40 years old vines from Quinta do Cabido, and Quinta Chão do Pereiro.

Vinification:

Grapes picked by hand in small boxes. Destemming, followed by crushing and pumping to stainless steel tank. Fermentation with controlled temperature, gentle pumping-overs, final maceration for one week. Malolactic fermentation in tank.

Élevage:

18 months, 70% in used French oak barrels and 30% in stainless steel tank.

Chemical analysis:

Alcohol content: 13.5% vol.
Acidity: 5.2 g/l
pH: 3.60
Residual sugar: 0.3 g/l

Winemaking: Rita Marques and Manuel Sapage
Production: 90 000 bottles



Technical Specifications

Contraste White 2015

Wine: Conceito
Region: Douro D.O.C.
Type: White wine
Harvest year: 2014

Grape varieties:

Rabigato, C3dega do Lario, C3dega, and Arinto

Vineyards:

Granite soils. Made from a 10 years old vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Num3o, 15 km to the West of Foz C3oa.

Vinification:

Grapes are refrigerated, and then pressed in pneumatic press. Cold decanting, then fermentation in barrels and stainless steel tanks with controlled temperature and regular bat3nnage until one month before bottling, which took place in April 2016

3levage:

6 months in new and used oak French oak barrels (30% of the wine) and stainless steel tank (70%) with regular b3tonnage.

Chemical analysis:

Alcohol content: 13% vol.
Acidity: 7.2 g/l
pH: 2,98
Residual sugar: 0.8 g/l

Winemaking: Rita Marques and Manuel Sapage
Production: 20 000 bottles



Technical Specifications

Bastardo Red 2015

Wine: Conceito
Region: Douro (not D.O.C.)
Type: Red wine 100% Bastardo
Harvest year: 2015

Grape varieties:

Bastardo

Vineyards:

Schistose soils. Made with grapes from 30 years old vines from Quinta Chão do Pereiro.

Vinification:

Grapes are hand-picked and transported to the cellar in 20kg boxes, and then foot-trodden in granite lagares, with no destemming and no added yeast. Once the alcoholic fermentation is complete the wine is racked in stainless steel tanks.

Élevage:

10 months in stainless steel tanks.

Chemical analysis:

Alcohol content: 13% vol.
Acidity: 6.4 g/l
pH: 3.3
Residual sugar: 1.6 g/l

Winemaking: Rita Marques and Manuel Sapage
Production: 5 000 bottles

