



'Pedra a Pedra' Clarete 2020

CRUNCHY / LIVELY / INTRIGUING

'Pedra a Pedra' Clarete is a lively and intriguing light red, made from a blend of indigenous red and white grape varieties grown on the schist soils of our terraced vineyards and fermented / matured together.

VINTAGE: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with good structure and balanced acidity.

VINIFICATION: Once the grapes are picked our aim throughout is to preserve the fruit flavours and avoid over-extraction by gentle handling. The grapes are handpicked, hand sorted, with 25% whole bunches placed on the bottom of the fermenter and the balance of the grapes destemmed on top. Red and white grapes are fermented together by wild yeasts at temperatures ranging from 20-25°C for 10 days on skins. The ferment is managed by gentle foot treading and plunging. At the end of the maceration the ferments are drained, pressed, and transferred to a combination of stainless-steel tanks and old French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 15 months. The wine is a blend of 64% early picked Tinta Barroca; 20% Touriga Nacional co-fermented with Donzelinho Branco and 16% Tinta Barroca co-fermented with Rabigato. Each variety brings unique attributes to the final blend: Tinta Barroca brings juicy, vibrant red fruits; Touriga Nacional brings perfume and lift; with Donzelinho Branco & Rabigato augmenting the aromatics and bringing lively acidity.

COLOUR:
Vibrant light red

AROMA:
Red fruit with lifted aromatics and spice notes

PALATE:
Crunchy red fruited wine, bursting with herbs and spices and refreshing acidity

SERVING TEMPERATURE:
Best served lightly chilled (12 to 14 degrees centigrade)

FOOD SUGGESTIONS:
Roast chicken, cod (salted or battered), francesinha

CELLARING
Drink now, but will gain further complexity over the next 3-5 years

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	72% Tinta Barroca 10% Touriga Nacional 10% Donzelinho Branco 8% Rabigato	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	25% whole bunch, wild co-ferments in picking bins - 10 days on skins		
Vine Age	Between 15 and 23 Years old	Malolactic Maturation	Yes		
Vines per Ha	Average 4000	Fining & Filtration	Sur lie in stainless steel tanks and old French oak puncheons (36%) for 15 months		
Pruning Method	Single and double cordon and guyot	Bottling Date	No Fining 1 micron cartridge filtration		
Altitude above sea Level	Between 330 and 520 metres asl	ANALYSIS			
Yield	Average of 4.3 ton/ha	Alcohol (%)	11.5%	Total Acidity (g/l)	4.9g/l
Harvest Period	21 st August 3 rd September	Residual Sugar (g/l)	< 0.6g/l	Total SO ₂ (mg/l)	54mg/l
Harvest Method	Hand picked	pH	3.62	Free SO ₂ (mg/l)	19mg/l