



*Casa do
Capitão-mor*



2020
ALVARINHO
MONÇÃO - MELGAÇO

Solo de Colheu Rolado

Family-owned Quinta de Paços has produced wine at the estate since the sixteenth century and for sixteen generations. In 1876, the wines received awards in Philadelphia in the USA, (the 1st award of the region).

The wines of this property were awarded in 1888 in Berlin (the 1st award of the Monção-Melgaço sub region). The wine cellar is located next to the vines at Casa do Capitão-Mor, in the parish of Mazedo, Monção, Portugal. The property dates to the XIV century and was the head of the Majorat of Boavista and of the Couto de Mazedo (a Couto didn't have to pay taxes or to obey the laws of the Crown).

Casa do Capitão-mor

ALVARINHO
MONÇÃO - MELGAÇO

Viticulture (Luis C. Meneses)

This wine is produced in Casa do Capitão-Mor (Quinta da Boavista) in Mazedo, Monção.

Soil: granitic and calcareous with clay and covered by rolled pebbles. The vines are 900m from the river Minho with an average altitude of 60m high in a flat terrain of river terraces facing South and East.

Weather: transition between the continental and seashore climate (32km from the sea). The temperature normally ranges between 6°C to 27°C and is rarely below 2°C or above 34°C.

Training system: Part of the vines were planted in the early 90's in a descending single downward cordon, at 1,7m high. Since 2006 the new vines are in single upward cordon at 1,1m high.

No animal products were used in winemaking. The grape production is certified as "Integrated Production" the EU environmentally friendly practices of sustainable farming.



Oenology (Rui Walter Cunha and Gabriela Albuquerque)

The grapes are handmaid harvested and carried in small boxes to the wine cellar to be destemmed. 20% of them are submitted to pellicular maceration for 6 hours in low temperature, while the others are pressed after being decanted, after fermentation the wine stays on the lees with some "bâtonnage" 9 months before bottling. Bottled in June 2021. Also bottled in 1,5L.

Tasting Notes

Clear, citrus yellow colour. Balanced, elegant and complex, with citrus fruits, peach, lemon and lime flavours and aroma. In the mouth it's mineral, fresh, round with good body.

Aging Potential: 10+ years

Physical - Chemistry features

Alcohol	13%
Acidity	6,5 g/l
Sugars	3,2 g/l
pH	3,24

0,75l: EAN: 560 6681 11100 1 / Weight of 6 bottles box: 7,88 kg / Dimensions: 330x232x154 mm

1,5l: EAN: 560 6681 111407 / Weight of 4 bottles box: 9,257 kg / Dimensions: 380x210x205 mm