

Capitão-mor

(Alvarinho)

Overripe Grapes Wine / Late Harvest

2018



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

Oenology - Rui Walter Cunha


Winemaking: This wine is made from grapes from the 2018 harvest, it was made from grapes dehydrated vineyard and partially with botrytis *Botrytis cinerea*, harvested in the last week of November. Fermentation took place together with part of the skins (mainly raisins) for almost a month in an old 300-liter French oak barrels. We allowed the fermentations to occur naturally with no added yeasts and to let the lot transform naturally the sugar into alcohol. After fermentation, the wine remained in barrels for 4 years. The wine was bottled in November 2022 without filtration and aged in the bottle for 1 year until its release on 5.10.23. Only 400 bottles were produced. The wine is certified as IVV because it exceeds the maximum 14% ABV allowed by the CVRVV for late harvests.

Viticulture - Luís Cardoso Meneses

Grape Variety: 100% Alvarinho

Soil: granitic calcareous and clay covered by a land terrace of rolled pebbles. It is located at approximately 900m from the river Minho, at an average of 70 meters, on a soil of river terraces.

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 35°C.

Vines & 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. The grape production is certified as "Integrated Production" EU environmentally friendly practices. 

Tasting Notes

Colour: Intense gold with a clear and thick appearance.

Aroma: Ripe stone fruit dehydrated and honey and iodized.

Taste: Complex, intense flavour of fruit dehydrated, caramel, dried fruits, some tannin, moderate sweetness and a fresh finish.

Technical details:

Alcohol	15,5%
Acidity	4,5 g/l
Sugar	58 g/l
pH	3,7 g/l

Aging Potential: 50 years

EAN code: 560 6681 20004 0 / Weight Box of 6 bottles: 6 kg / Dimensions: 301x195x130 mm