

Casa do Capitão-mor

ALVARINHO RESERVA- MACERAÇÃO MONÇÃO E MELGAÇO

AWARDED SINCE 1888 (Berlin)

Released in June 2024

Oenology: Rui Cunha - Viticulture: Luís C. Meneses



Family-owned Quinta de Paços has produced wine at the estate since the sixteenth century and for 15th generations. In 1876, the wines received awards in Philadelphia in the USA, (the 1st award of the region).

The wines of this property from the XIII century 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 Morgado (Majorat) of Boavista and of the Couto de Mazedo.

Grape: Alvarinho 100%

This wine is produced on from a single vineyard planted in 1992 in the Casa do Capitão-Mor in Monção.

Soil: granitic, calcareous, clay, covered by rolled pebbles. It is about 900m from the river Minho, average altitude of 60m high in fluvial terraces.

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

Training system: descending single downward cordon, at 1,7m high.

The grape production is certified as "Integrated Production" (EU environmentally friendly practices of sustainable farming). 🌱

Vinification: The grapes are selected from our older vines, handmaid harvested and carried in small boxes to the wine cellar to be destemmed.

All the grapes used in this wine are submitted to pellicular maceration between 5 to 8 hours, at low temperature. After the must is fermented in stainless steel and the wine stays on top of the lees with until bottling for 9 months (*batonnage* for 6 months). Partial wood staging (10%). Ages for around 6 to 8 months in bottle. No animal products were used in winemaking. Suitable for a vegan diet.

No chemical tartaric stabilization. Subject to deposit (tartrate crystals).

Tasting Notes

Aroma: Citrus fruit. gluttonous; notes of peach and pineapple, orange blossom.

Flavour: Bodied, lively, refreshing acidity, fruity, rich, balanced. Mineral touch with hints of tropical fruits and honey. Long, elegant finish.

Aging Potential: 15+ years

Physical- Chemical features

Alcohol	12,7%
Total acidity	6,2 g/l
Residual Sugar	<1,5 g/l
pH	3,14
Kcal/100ml	72

Bottle 0,75L: EAN Code 560 6681 11110 0 / Weight of 6 bottles box: 7,31 kg / Dimensions: 305x230x160mm

Bottle 1,5L: EAN Code 560 6681 11120 9 / Weight of 4 bottles box: 9,257 kg / Dimensions: 380x210x205 mm