



CASA DE PAÇOS

PADEIRO – TINTO - CLARETE

D.O.C. VINHO VERDE

SUB-REGIÃO DO CÁVADO

Denologist - Rui Cunha Viticulture - Luis Meneses

Grape: Padeiro.

Winemaking: Low intervention wine: Fermented in 300L open vats with endogenous yeasts. Staging in stainless steel for 6 months. Spontaneous malolactic fermentation. Subject to deposit. Low addition of sulphites. Harvested on 9/24/23 without rain.

1.170 bottles on the 28.03.20 The wine has no additives of animal origin and it is suitable for Vegetarian / Vegan diets.

Solo: granite sandy medium grain, rich in quartz.

Parcel/vine: Vinha da horta, planted in 2018. Vine in single ascending cord 1.1 m high. Average altitude of the vineyard: 70 meters. Hand harvesting in a small boxes made on the 15th and 20th of September 2022.

Sustainable grape production certified as "Integrated Production". The winery is located next to the vineyard at Quinta de Paços, in Rio Covo, Stª Eulália, Barcelos. 

Climate: Atlantic influence (15km from the sea) warm, dry summers with few clouds; winters are cool, wet and partly cloudy. The temperature ranges on average from 5 °C to 27 °C and is rarely below -2 °C or above 38 °C.

Tasting Notes: Open ruby color. Aroma and flavor of fresh red fruits (black currants, blackberries) subtle tobacco leaf. Light body and fresh and elegant flavor, with some tension, with a harmonious finish. Drink chilled (12 -14°C).

Physical- chemistry features:

Alcohol	11,6%
Total Acidity	5,10g/l
Residual Sugar	<1,5g/l
pH	3,75
[Kcal/100 ml]	67,3

Cód: EAN: 560 6681 11500 9 / Weight of box of 6: 7,88 kg / Dimensions: 330x232x154mm

Family-owned Quinta de Paços has produced wine at the estate since the sixteenth century for sixteen generations. The family has maintained a tradition of winemaking expertise in the Minho region for over five centuries. In 1876, the wines received awards in Philadelphia in the USA.