



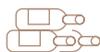
QUINTA DO SOBREIRO

DE CIMA

QUINTA DO SOBREIRO DE CIMA

PASSUM OPTIMUM

Regional Transmontano Wine



Red WINE
HARVEST 2020
REGION Regional Transmontano Wine



GRAPE
National and internacional, from several parcels.
Winemaker Luís Cortinhas



ORIGIN Santa Valha and Rio Torto, Valpaços.
ALTITUDE 235 a 430m, SOIL Granitic, Sandy and Schistous, exposure e predominantly south.



VINIFICATION AND MATURATION

This Transmontano is the result of a more rustic and artisanal exploration of winemaking. The wine derives from several semi-parcels that gather a set of national and international grape varieties from Quinta de Sobreiro de Cima, purposely left in a defined percentage per parcel. These grapes are picked when over ripe and dehydrated to the maximum, until being harvested late in the autumn. After being carefully transported in boxes to the wine cellar, the grapes were destemmed, crushed and placed in stainless steel vats, where the alcoholic fermentation occurred. This fermentation was done with the least possible intervention, with indigenous yeasts from the Trás-os-Montes vineyards and without temperature control, in an attempt to reproduce old times of wine production where technology was non-existent.

Our indigenous grapes hold more than 18% alcohol until the expected fermentation stops, while still having some natural residual sugar. The maturation was carried out in stainless steel to prevent any interference with the primary aromas of late ripening. Before the bottling, it suffered only a slight filtration to keep it as natural as possible.



The result is a ruby coloured wine distinguished by its purity of fruit and a delicate but very intense aromatic quality. The balance, harmony, delicacy and intensity are the characteristics of the distinctive wine of this region, which is produced with minimum intervention, during a year of excellence in grape ripening.



TRY IT WITH.....

Do not confine this wine. It can be used to start, continue or finish a meal. It goes perfectly with red meat, a duck magret or other kinds of meat with a balsamic sauce. It is also perfect to be tasted with a Serra cheese toast or Brie cheese puff pastry with red fruits jam.

Serve at a temperature of 17° c.



ANALYTIC DATA
Alcohol 18%
pH 3,74
Total acidity 5,7 g/L
Residual sugar 19,2 g/L



PACKAGE
Cardboard box 3 bottles

