

GRAFT
WINE COMPANY

OPTA RED / BOAS QUINTAS / 2016 / DÃO AND LAFÕES / PORTUGAL

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PRODUCER

Nuno Cancela de Abreu was born and raised in the Dão region of northern Portugal, to the south of the famous Douro valley. It was there he began his winemaking career; after which he was instrumental in reviving the endangered Arinto grape in Bucelas. Poor granite and sandy soils force the vines to work hard, while the whole area is surrounded by mountains offering protection as well as challenges, such as springtime humidity.

BOAS QUINTAS

VITICULTURE + VINIFICATION

Steep slopes and valley, clay soil, cool nights sunny days, misty mornings. Cold skin contact for 2 days. Stainless steel fermentation for 5 days followed by maceration. Malolactic fermentation right after the alcoholic fermentation (it can take 10 to 15 days). Usually end of September/beginning of October.

TASTING NOTE

Fruit and freshness, aromas of violets and cherries. Light and elegant yet full of character and flavour.

FACTS + STATS

WINEMAKER	NUNO CANCELA DE ABREU
VARIETIES	35% TOURIGA NACIONAL, 35% ALFROCHEIRO, 30% TINTA RORIZ
APPELLATION	DÃO AND LAFÕES
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	3.5 G/L
TOTAL ACIDITY	5.2 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	32/118 MG/L
CASE SIZE	6

