

**GRAFT**  
WINE COMPANY

# SOU ALVARINHO / VINOS MIRA DO Ó / 2019 / VINHO VERDE / PORTUGAL

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## PRODUCER

The wine that gave origin to this winery was the "Druida", back in 2012, and all the wines that followed are true to its original idea. The Druids were wise men of Celtic civilizations who sought to attain spiritual balance through nature's equilibrium. Our wines are just that, a pursuit for balance with the utmost respect for nature. This is a personal project driven by passion for wines rich in freshness, elegance and aging potential, where the grapes are the real stars and wine-making is of minimalist intervention.



## VITICULTURE + VINIFICATION

All the grapes come from Quinta de Santiago's 7.5h of vineyards planted in clay-based soil 70-100 meters in a very particular microclimate on the alluvial terraces of Monção. It has a south-east exposure and is located on a slope with a 2-5% gradient. This microclimate is characterized by being a temperate Atlantic climate with continental influence, with cold and rainy winters and a hot and dry summer. The presence of a significant set of water surfaces (Minho River and main tributaries) induces a regulation of temperatures, which makes the thermal amplitudes suitable for the production of fresh and aromatic wines. Hand harvested, soft pressing, natural settling. Fermentation with indigenous yeasts of 40% of the must in used 400l barrels, in which half underwent spontaneous malolactic fermentation. Slow fermentation of the remaining 60% of the must in vats. Ageing for 9 months on fine lees and ageing in bottle since August 2019.

## TASTING NOTE

SOU Alvarinho is a collaboration between José Domingues of Quinta de Santiago and Nuno do Ó, made from the former's unique terroir in Monção. Complex nose with notes of apricot, lemon leaf, spices, wild flowers and wet stone. In the mouth it shows great texture, freshness and persistence. The acidity is in great harmony with the volume and moderates the aromatic notes in a very long, tense and delicious finish.

## FACTS + STATS

WINEMAKER	G20, LDA
VARIETIES	100% ALVARINHO
APPELLATION	VINHO VERDE
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	2 G/L
TOTAL ACIDITY	9 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	6

