

GRAFT
WINE COMPANY

VIDENTE / VINOS MIRA DO Ó / 2018 / DÃO AND LAFÕES / 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

The vineyard is in São João de Lourosa, between Viseu and Silgueiros, on a plateau 500 metres above sea level in the granite soils of the right bank of the Dão river. Low yielding, 30-year-old vines producing Jaen, Alfrocheiro, Tinta Pinheira, Tinta Roriz and Touriga Nacional. Harvested by hand, natural slow fermentation in stainless steel tank of all the different varieties mixed together, at 28°C with minimal extraction., then matured for 10 months in old oak barrels. Total malolactic fermentation in stainless steel.

TASTING NOTE

A dry year marked by early ripening, the summer being long and hot but with typically cool nights, resulting in an early harvest in the first half of September and a Vidente full of classic freshness and elegance while retaining depth and power. Ruby colour with aromas of cinnamon, cherry and cocoa. Dense, silky tannins and a long finish.

FACTS + STATS

WINEMAKER	G20, LDA
VARIETIES	30% JAEN, 30% ALFROCHEIRO, 20% RUFETE, 10% TOURIGA NACIONAL, 10% TINTA RORIZ
APPELLATION	DÃO AND LAFÕES
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	0.5 G/L
TOTAL ACIDITY	4.9 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	6

