



MIRA

ARINTO BUCELAS 2017

This wine is made with Arinto grapes from two small vineyards. A lowland vineyard in a very cool area with deep clay-limestone soils and another located on a more chalky and sunny hillside. It is a raw and uncompromising approach to the unique “terroir” of this region that revisits artisan winemaking techniques, naked of technology and in search of the purest expression of the “Arinto de Bucelas”.

THE 2017 VINTAGE

It was a very dry year marked by an early harvest. The summer was quite long, dry and warm, however with some cool nights which allowed ripening to go on without interruptions and consequently the harvest was quite early. These grapes were harvested manually in early September and the result is a wine full of freshness and minerality.

Winemaker: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. BUCELAS

VINTAGE: 2017

VARIETY: ARINTO (100%)

Nº BOTTLES: 3500

PRODUCER: VINHOS MIRA DO Ó

CLIMATE: Mediterranean with high Atlantic influence. Cold, windy and moist autumn and winter. warm spring and hot summer, with cool and wet nights.

SOILS: Limestone clay.

WINEMAKING: Slow pressing with stems and long fermentation of 80% in tank and 20% in used oak barrels.

MATURATION: 10 months on the fermentation lees. Bottled in July 2018 and aging in the bottle ever since.

ANALYSIS

Alcohol: 13,5%

pH: 2,97

Total acidity: 7,8 g/l

Volatile acidity: 0,58 g/l

Residual sugar: 1,6 g/l

TASTING NOTES

Elegant and complex nose with mineral notes of chalk, white flowers, and citrus along with some salty notes. Some suggestions of spices like nutmeg and coriander seed. Mouth of great structure, texture and freshness with very long acidity and elegant coating.

OTHER NOTES

It has aging potential.

Drink at about 12°C.

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