



Outrora "Clássico 2016"

This Bairrada Classic wine is a tribute to the centenary vineyards, matriarchs of the region and witnesses of past times. The grapes are selected from 80 to 120 year old vines from our vineyard in the Cadoiços Valley. Winemaking in "lagar" with foot treading, besides being an old technique, we believe it remains the best way to obtain great wines of this variety. The two-year oak stage and subsequent bottle rest give the elegance and balance needed for a wine to be tasted for many years.

THE 2016 VINTAGE

The year 2016 was characterized by a very cold and rainy spring and a dry and hot summer. The rain reappeared at the end of September, after these grapes were harvested. The high thermal amplitudes of the area and the cool Bairrada nights made it possible to obtain a wine full of freshness, elegance and depth.

Winemakers: Nuno do Ó & João Soares

Tech Sheet

REGION: D.O.C. BAIRRADA

VINTAGE: 2016

VARIETY: BAGA (100%)

Nº BOTTLES: 2500

PRODUCER: V PURO

CLIMATE: Mediterranean with Atlantic influence. Large thermal ranges with hot days and cool wet nights.

SOIL: Clay and limestone.

WINEMAKING: Grapes partially destemmed and slowly fermented in "lagar" with foot treading.

AGING: 24 months in French oak barrels (50% new), with late malolactic fermentation. Bottling in September 2018 and bottle aging since then.

ANALYSIS

Alcohol: 13 %

pH: 3,31

Total acidity: 6,2 g/l

Volatile acidity: 0,58 g/l

Residual sugar: 2,2 g/l

TASTING NOTES

Deep color wine. Nose in which iodine and mineral notes dominate against the backdrop of cherry aromas and hints of dark chocolate, black pepper, blackberries and smoky notes. In the mouth, all these aromatic notes are enhanced by the stimulating acidity and surrounding structure. The taste is punctuated by mild saline sensations that add glow throughout the after taste.

OTHER NOTES

This wine has the potential to age for many years in the bottle. Store bottles in a cool place. Drink at 16°C to 17°C.

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