



CAMINHANTE

The “Caminhante” (walker) symbolizes the various paths that we can follow in the vineyards and in the cellar in search of our wines. It stands for the more experimental side of wine production and the discovery of different things. It reminds us that walking the path is as or more important than the destination. In 2019 we followed a path that led us to recover something that has always been done in the Dão region: the blend of white and red grapes.

THE 2019 VINTAGE

It was a year with a warm winter but with a cool spring and summer end, allowing slow ripening and excellent levels of natural acidity and aromatic elegance. These grapes were harvested manually in the middle of September and the white grapes fermented together with the reds, thus giving birth to a wine of great harmony and freshness.

Enólogo: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2019

VARIETIES: Encruzado, Touriga Nacional, Alfrocheiro e Jaen.

PRODUCTION: 1200 0,75 l bottles.

PRODUCER: VINHOS MIRA DO Ó (C2O, Lda)

CLIMATE: Very cold, windy and humid autumn and winter. Warm spring and dry, hot summer, with cool nights.

SOILS: Granite, with a fair amount of clay.

WINEMAKING: Fermentation in open “lagares” with foot treading. Malolactic fermentation in vat.

AGING: 9 months in used 500 liter barrels. Bottling in July 2020 and aging in bottle since then.

ANALYSIS

Alcohol: 12 %

pH: 3,59

Total acidity: 5,9 g/l

Volatile acidity: 0,30 g/l

Residual sugar: 0,8 g/l

TASTING NOTES

Nose announcing a lot of freshness with notes of fresh cherry, violets and spices. Always with plenty of vegetal and mineral hints giving tension. In the mouth it enters with excellent texture and fruit intensity, the tannins are very present but very fine and the acidity transports the wine until the tense, long and elegant after taste.

OTHER NOTES

Potential to age in the bottle.

Store the bottles lying in a cool place.

Recommended service temperature: 16°C.

Vinhos Mira do Ó - C2O, Lda. - PORTUGAL

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