CONCEITO



CONCEITO BASTARDO RED 2017

WINE

Conceito <u>REGION</u> Douro (not D.O.C) <u>TYPE</u> Red wine 100% Bastardo

AGRICULTURAL YEAR

Severe draught throughout Winter and Spring, spread over the hot Summer, all leading to one of the earliest harvests ever to be recorded. The draught prevented most diseases, and the grapes ripened really healthy. The harvest was not only early but also very short, making it hard to find labour. It started in early August and finished in the end of September, a usual time to be starting.

GRAPE VARIETIES

Bastardo

VINEYARDS

Schistose soils. Made with grapes from 40 years old vines from Quinta Chão do Pereiro.

VINIFICATION

Grapes are hand-picked and transported to the cellar in 20kg boxes, and then foot-trodden in granite lagares, with no destemming and no added yeast. Once the alcoholic fermentation is complete the wine is racked in stainless steel tanks.

ÉLEVAGE

10 months in stainless steel tanks.

CHEMICAL ANALYSIS

Alcohol content: 13% vol.

Acidity 5.49 g/l

pH: 3,53Residual sugar: <2 g/l

WINEMAKING

Rita Marques and Manuel Sapage <u>PRODUCTION</u> 5.000 bottles

12

4

182.

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