

LES-A-LES LISBON MEDIEVAL DE OUREM RED



Fernão Pires and Trincadeiralas, some of the rarest and most peculiar gems the country has to offer. A technique introduced 500 years ago by monks, a Medieval de Ourem is mostly made with white grapes with a hint of red. Soft, elegant and smooth on the palate, this wine is truly multi-layered with enough brininess for food and a splash of raisined fruit that have somehow come together to provide the perfect balance for this unique wine. Organic.

In the northern part of the greater Lisbon region, the tiny Encostas D'Aire DOC is known for an ancestral wine that heralds from the Cistercian monks that had settled in the area during the XII century. With vast plantations of white grapes and few red, the lighter toned "Palhete" style was created. High altitudes (600-700 meters) and the fresh Atlantic climate leads to slow, and at times, incomplete grape maturation. Soils are mostly clay (with some calcareous) leading to a potential of tremendously elegant wines. Organic agriculture. Winemaking is all old-school. The grapes are fermented separately and spontaneously on skins without the addition of yeasts. After Fernão Pires' first 24 hours, it is transferred to used barriques to finish its fermentation, at which point the barrique is completed with the Trincadeira (which was fermented for 48 hours). The final mix's fermentation occurs with indigenous yeasts. The wine rests in barrique on the lees for 6 months, after which it is transferred to stainless steel vats for resting and then bottled young.

The most recent project of producers Jorge Santos & Rui Lopes, this collection is a voyage through some of Portugal's forgotten wine heritage, boasting some of the rarest and most peculiar gems the country has to offer.

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Tasting Note:

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Shelf Talker:

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