

MENIN D. Beatriz 2021

MENIN
DOURO ESTATES

Red Wine | DOC Douro | Portugal

The 11 Ha that make up the old vines, with an average age of 130 years, at Quinta da Costa de Cima, are divided into 134 micro plots, which sometimes do not reach an area of 0.2 Ha. Being the largest area of contiguous old vines in the Douro Demarcated Region, there is a Field Blend of 54 grape varieties, including around 2% white varieties. In this spot we find, in addition to a diversity of elevations (80 to 260 meters), we also have all types of sun exposure, the majority (around 80%) of which is east exposure. In addition to the favorable sun exposure to preserve the freshness of the wine, the proximity to the limit of the Baixo Corgo sub-region (this being the Ceira River), an equally favorable factor for the contribution of the wine's terroir.

Within the 134 "micro-plots", they were selectively selected, the majority of which had eastern sun exposure and which presented a potential for intensity, structure and elegance above the average for that vineyard as a whole. Predominance of Tinta Amarela, Touriga Franca, Tinta da Barca among the 54 grape varieties.

SPECIFICATIONS

Alcohol: 15%
Total Acidity: 5,8 g / L
pH: 3,59

AGEING

20 months in 225L oak barrels.

GRAPE VARIETIES

100% Old Vines from Quinta da Costa de Cima
(Field Blend)

OENOLOGY

João Rosa Alves / Tiago Alves de Sousa

VITICULTURAL YEAR

The 2021 viticultural year was characterized as a cool year in the Douro Demarcated Region. High precipitation during the spring season led to significant fungal disease pressure, requiring rigorous monitoring of each grape variety and plot. The summer was mild, resulting in a slower and more progressive ripening of the different varieties.

VINIFICATION

After manual harvesting, the grapes were transported in 18 kg boxes to preserve the integrity of the bunches. At the winery, the grapes were unloaded onto a sorting table for initial selection. This was followed by destemming, berry-by-berry sorting, and crushing, with the grapes moved by gravity into wooden and stainless steel vats. The alcoholic fermentation lasted approximately 10 days at temperatures around 25°C. The different components were then aged for 18 months in French oak barrels.

TASTING NOTES

MENIN D. Beatriz 2021 It has a bright ruby color and slight depth. On the nose, we are surprised by a combination of notes of dried roses, forest fruits, black plum, cedar and nutmeg. Enveloping, with very fine tannins, full of elegance and depth.



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