

URTIGA 2018

“A long structured finish with mature tannins and extraordinary freshness and vivacity”

THE WINE

Urtiga's vineyard has 63 different indigenous varieties planted on pre-phylloxera terraces where production is 100% organic and biodynamic practices have been implemented since 2017. Each stock is monitored with the aid of GPS, controlling phenological conditions, the number of bunches of grapes, the weight of the branches, and resistance to drought, rot, and heat. URTIGA 2018 was made from judiciously selected grapes and is the maximum expression of Douro's unique terroir.

THE YEAR

The cool temperatures and regular rainfall throughout the winter and early spring delayed the start of the growing cycle. Although the summer was dry, with high temperatures, water reserves in the soil provided the ideal concentration of aromas, mature tannins, and excellent acidity levels. Urtiga's vineyard reacted exceptionally well to the year's climate conditions because of the age and the number of grape varieties present. The harvest of this unique vineyard took place on 20 September.

VINIFICATION

Following regular visits to the vineyard, a date for the harvest is set, when a specialist team removes all the grapes that are not in perfect condition. The following day, early in the morning, the harvest begins at Urtiga's vineyard. The grapes reach the winery in small boxes and bunch by bunch they are triaged, destemmed, crushed and forwarded to the granite lagar. Here, the grapes are trodden by foot, in the traditional manner. An initial tread on the first day is followed by the daily punch down of the cap, before pressing. Alcoholic and malolactic fermentations are completed without skins, in French oak vats. The wine was aged in wood for 16 months, 90% in small wooden vats and the remaining 10% in new French oak casks. The expression of this vineyard was enhanced by the maturation in the small wooden vats, and the French oak casks balanced and fined-tuned all dimensions. Once bottled, the wine aged for over two years.

TASTING NOTES

URTIGA 2018 is a vivid crimson in colour, with bright red reflexes and a fresh and profound aroma. This is followed most elegantly by a wide aromatic range: woods, wet soil, red berries and rock minerals. After being swirled, spicy aromas such as green pepper and clove are added to the fruit. The base note of this wine, which is its elegance, remains in the mouth with a silky entrance in which red fruit such as strawberries and cherries acquire prominence in crescendo. URTIGA 2018 has a long structured finish with mature tannins and extraordinary freshness and vivacity.

GASTRONOMY

We recommend pairing URTIGA 2018 with game, such as a partridge or wild boar. Excellent with oven-baked fish such as grouper or sea bass.



GRAPE VARIETIES:
63 Douro indigenous varieties

CONSERVAÇÃO
Store the bottle horizontally in a cool, dry place, away from the light

TEMPERATURE
16°C – 18°C | 60,8°F – 64,4°F

Alcohol 15,6% vol.
Total acidity: 5,6 g/l
pH 3,77



DOURO DEMARCATED REGION