

URTIGA 2019

“A continual discovery with a velvety start
that grows in vivacity”.

THE WINE

Vinha da Urtiga has 63 different autochthonous varieties planted on pre-phylloxera terraces where production is 100% organic and biodynamic practices are implemented. Each stock is monitored with the aid of GPS, controlling phenological conditions, the number of bunches of grapes, the weight of the branches, resistance to drought, rot and heat. Urtiga 2019 was made from judiciously selected grapes, making it the maximum exponent of the Douro's unique terroir.

THE YEAR

2019 was very dry with high temperatures at the beginning of the year, bringing forward the start of the growing cycle. The mild temperatures in August and September extended this cycle, enabling continuous maturation with ideal water stress levels. The first picking took place on 9 September to remove sub-par grapes. 10 September was the date chosen for the harvest. The many grape varieties showed impressive homogeneity of maturation and health. The year was generous in terms of the quantity and quality of the grapes, mature, given the scarcity of water and the high temperatures until the early summer, yet preserving acidity, because temperatures were mild as the grapes finished ripening.

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 Vinha da URTIGA. The grapes reach the winery in small boxes and bunch by bunch they are triaged, destemmed, crushed and forwarded to the granite lagar. The grapes are trodden by foot, in the traditional manner. An initial tread on the first day, followed by the daily punch down of the cap, before pressing. Alcoholic and malolactic fermentation is completed without skins, in French oak vats. The wine ages in wood for about 16 months, 90% in small tonneaux and the remaining 10% in new French oak casks. The expression of this vineyard is enhanced by maturation in the casks, where every aspect is balanced and fine-tuned. Once bottled, the wine aged for three years.

TASTING NOTES

Vivid crimson, with bright red reflexes.

In the glass, before swirling, the first sensation is ripe and profound, with aromas of cherries and China ink. As it opens a little more, we slowly discover the huge number of different aromatic layers this vineyard produces. In the mouth there is a continual discovery with a velvety start that grows in vivacity, and with notes of redcurrant, violet and spices. There is a long finish with soft tannins and perfect acidity. In a mature year such as 2019, the personality, elegance and freshness of Vinha da Urtiga is maintained.

GASTRONOMY

We recommend pairing Urtiga 2019 with game, such as partridge or braised boar. Excellent with oven-baked fish such as grouper or sea bass.



GRAPE VARIETIES



63 Douro Indigenous varieties

STORAGE

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% vol.

Total acidity 5,8 g/l

pH 3,58



REGIÃO DEMARCADA