

2020 ALFROCHEIRO



Composition 100% Alfocheiro, Boavista Vineyard

Background Afrocheiro is a unique variety with quite small bunches and berries reminiscent of Pinot Noir and Trousseau (Bastardo), to which I think it is genetically related, so I like to think of it as the « Pinot » of Portugal.

Production Low yielding vineyard, handpicked fruit. Crushing followed by 2 day cold maceration in small stainless steel tanks with 20% whole bunches, fermentation at 20°C to 29°C. Post-fermentation maceration for 3 days then drained/pressed straight to new/1 use oak barrels followed by m/l fermentation and 4 months maturation.

Colour Intense red centre

Aroma Ripe notes of dark cherry and spice.

Palate Cherry and red stone fruits, great acidity and structure. Silky and rich tannins. Very long finish with spicy fruit flavours coming through.

Presentation 0.75 l

Technical data

Total alcohol 13,5 %

Total acidity 5,5 gm/l

Total sulphur 50 mg/l

pH 3,7

Total sugars <0,3 gm/l

Winemaker Peter Bright

Suggested Pairings

Bacon, Pork Chops, Meatloaf, Roast Beef, Aged Cheese

