



Chinado Curtimenta 2020

In 2016, João Tereso, a wine lover with WSET Level 2 training but no experience in wine growing, came to know that his grandfathers 1980 vineyard in Alcobaça, north of Lisbon, would be left abandoned. So he jumped in and decided to take over and look after it. But João had a card up his sleeve: He could count on the help of his friend and winemaker Rodrigo Martins and now they've been doing wines together since 2017. João quickly fell in love with wine growing and wine making and in 2018 he was looking after 2 more vineyards in the vicinity that have been recently left abandoned. João's vision on wine growing is to treat the process in a sustainable way. This by using only grapes and small amounts of sulfur, used french oak barrels and indigenous yeasts in his wine making .

Producer	Vinho Chinado
Region	Lisboa
Volume	75.0 cl.
Grape Variety	field blend
Drinking window	2021-2026
Alc.	11.0%
Vinificatie	natuurlijke vergisting met 11 dagen schilweking.
Rijping	40% used oak and 60% stainless steel aged for 6 months.

18.51 €