



Dominó Colar Special K 2020

The vines are on average 25 years old and are located in prehistoric sand dunes on cliffs above the Atlantic Ocean, north of Lisbon. They are deeply rooted in a layer of clay 2 to 4 metres deep. The wines of Colares benefit from unique and sustainable artisanal cultivation practices. The appellation has now been reduced to a few hectares due to progressive urbanisation, as well as the difficulty of producing wines on this exceptional terroir, if only because of the winds. Delicious "crisp" red wine, juicy, and light because of its acidity structure, with a salty, iodised touch. Vitor Claro began his career as a chef and that is how we met him, the man who proposed refined and contemporary creations from traditional Portuguese dishes. In 2010, during a mission in the kitchen of an hotel in Alentejo, he was intrigued by winemaking and began making his first wine with a winemaker he had befriended. Vitor then set his sights on an old vineyard in northern Alentejo. There, in the mountains of São Mamede, he found the cooler climate that allowed him to produce a gastronomic wine, a wine that matched his culinary creations.

Producer	Vitor Claro
Region	Lisboa
Volume	75.0 cl.
Grape Variety	Castelão + a part of white juice from Malvazia
Drinking window	2025-2028
Alc.	12.0%
Vinificatie	Fermented at 50% in whole bunches and macerated in stainless steel tanks for five days.
Rijping	12 months in stainless steel vats, then bottled without filtration.

17.55 €