



Dominó Foxtrot 2020

The grapes come from the Ribeira de Nisa vineyard near Portalegre, Alentejo. The vines are located at an altitude of 650 m, facing north and are on average 85 years old. The soil is mainly granitic with a higher percentage of quartz and the different varieties, both red and white, are planted together. The nose is sweet, with red fruits aromas. The palate is very fresh, finely sharp, well structured with a mineral finish. 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.

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| Producer | Vitor Claro |
| Region | Alentejo |
| Volume | 75.0 cl. |
| Grape Variety | field blend met o.m. Grand Noir, Trincadeira, Tinta Roriz, Arinto |
| Drinking window | 2024-2027 |
| Alc. | 12.0% |
| Vinificatie | In small lagares while retaining the stalks. 30-40% of the blend used for this red wine actually comes from the white grape Arinto. The must is processed for 7 days, then pressed and fermented. |
| Rijping | enkele maanden op de gistresten |

15.97 €