



Vinhos Imperfeitos I 2018

Carlos Raposo: "This wine was born out of the desire to show the world the unique potential of Dão. The profile of the wine had been in my head for a long time; after that it was important to look for the "ingredients" in small vineyards Vinho I is the result of a careful choice of the exact number of grapes from each vineyard, to obtain the perfect blend of grapes that fermented together would make a unique world-class wine. In this way, this wine is composed of grapes from different vineyards, almost all over 100 years old, planted in different soils, climates, altitudes Composed of typical varieties of Dão, such as the Esgana cão, Rabo de ovelha, Encruzado, Malvasia fina, Douradinha, Barcelo, Branda, under others. Of citric and crystalline color, this wine different from the others, presents a deep and complex nose. Initially with mineral aromas, remembering the smoke characteristic of the quarries; in the second time, after breathing, fresh notes of sea fragrance and seaweed are found, match with fruits like apricot or peach. In the mouth starts explosive, intense, with a lot of character and due to its balanced natural acidity, it shows a harmonious, fine and complex wine. Its end is endless, leaving a salty sensation allied to gunpowder notes like retronasal aroma.

Producer	Carlos Raposo
Region	Dão
Volume	75.0cl
Grape Variety	Esgana cão, Rabo de ovelha, Encruzado, Malvasia fina, Douradinha, Barcelo, Branda & more
Drinking window	-
Alc.	12.5%



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Vinificatie

Respecting to the maximum the integrity of the grapes, these were harvested and transported in boxes of 25 kg. At the entrance to the cellar the grapes were manually selected with the help of a selection table and sent to the press, where we gently separated the pulp from the seeds and skins. The resulting must was fermented in stainless steel and partly in used barrels from the region of Burgundy "Puligny Montrachet", chosen expressly for this wine. After a slow fermentation, the two wines were combined with an old concrete tanks (1962), where the goal was the marriage of the two wines and the natural creation of a minerality, typical of concrete. We believe it has enormous potential for aging given its freshness, harmony, balance and precision. Being a limited edition only 2154 bottles of 0.75l and 72 magnum were bottled.

Rijping

Barrel of "Puligny Montrachet" from Burgundy and old concrete tank from 1962

242.00 €