

ADEGA MAREL



ADEGA MAREL
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<i>Brand</i>	MANOLITO
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	White
<i>Grape Varieties</i>	Antão Vaz and Diagalves
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Harvesting Year</i>	2019
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	

In this wine, made based on two worlds of oenology, we blended more than grape varieties. The history of this wine begins in the vineyard. We joined the Antão Vaz, from a vineyard with 10 years old, with the grapes from our oldest vines - Diagalves, and other local varieties not registered.

We treated these grapes differently: The Antão Vaz was treated in the light of the most recent and common techniques. Pressed grapes, shortly after harvest, fermented in stainless steel at a controlled temperature of 14 - 16 °C. Kept in stainless steel, after fermentation, with a slight bâtonnage of fine lees for 2 months. On the other hand, the grapes from our older vineyards, which are mainly represented by Diagalves, were treated in the light of the most ancient knowledge – totally treated as *vinho de talha* (amphora wine), it fermented in untreated *talhas*. The grapes were destemmed and the skins were in full contact with the juice, with its native yeasts and without temperature control. In a long and calm fermentation, the wine and the skins were separated in January, with 4 months of skin contact.

Both entities of this blend, Antão Vaz and Diagalves, were blended together in January, having been harmonizing details in stainless steel for another 5 months.

Tasting Notes

Visually, it has straw yellow and light gold hues. The aroma reveals contention and complexity at first. It shows ripe fruit, orange compote, quince marmalade and pear. Time in the glass brings earthy and spicy notes (Cardamom, Cloves). The mouth is rich, textured, unctuous. A lively acidity, brings it a balance and fantastic life. It ends long and complex, pleasant and prolonged.

Pairings

First of all, a contemplation wine, it can be tasted in good company, as a partner to a cured sheep cheese – like Nisa's for example, broken into small pieces, in the Amareleja style. A wine to accompany good conversations. It harmonizes well with oven fish dishes and stewed meats. It has structure, volume and acidity to hold up even with grilled meats. Looking at our origins, it will gladly accompany a traditional broth of Cod (Caldo de Bacalhau), or any other recipe prepared with cod.

Serving Temperature

12 – 14 °C

Bottle

750ml

Packaging

Cardboard boxes with 6 bottles of 750 ml