

# ADEGA MAREL



ADEGA MAREL  
EN 385, Km 21  
7885-012 Amareleja  
adega@adegamarel.pt  
www.adegamarel.pt

<i>Brand</i>	MANOLITO
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	Red
<i>Grape Varieties</i>	Moreto and Trincadeira
<i>Classification</i>	IG - Vinho Regional Alentejano
<i>Harvesting Year</i>	2018
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	

This wine results from the union of two worlds of oenology, with a history that begins in the vineyards: from a younger vineyard (about a decade old) comes a batch of Trincadeira, and from the older vines, a batch of Moreto and Trincadeira, with their long history, a wide planting compass, and self-supporting bush vines.

We treated these grapes distinctly: the Trincadeira, from the newest vineyard, was vinified according to the most recent and common techniques – after the harvest, the grapes were destemmed and crushed, followed by fermentation in stainless steel vats, at a controlled temperature of 26-28°C. The extraction was smooth. After fermentation, the wine was kept in stainless steel. The old vine grapes, on the other hand, were treated in the light of the most ancient knowledge, as *vinho de talha* (amphora wine): the grapes were destemmed and fermented in untreated clay pots, only with the action of native yeasts and without temperature control. In a long and quiet fermentation, the wine and the skins were separated in December, after three months of skin contact.

The Trincadeira wine, from the newest vineyard, and *talha* wine, were blended together in February 2019. The blend was kept in stainless steel for ten months, harmonizing details until filling, in November 2019. It was bottled unfiltered.

#### *Tasting Notes*

Visually, it presents a garnet ruby color with good intensity. The aroma reveals contention and complexity at first. It shows ripe fruit, plum, cherry and herbal notes. Time in the glass brings earthy notes. The mouth is rich, textured, with tannins present, yet tamed by the clay. A lively acidity brings it fantastic balance and life. 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. Goes well with stewed meats, including game. Given our origins, it combines harmoniously with grilled iberian pork with *migas*, being also a great partner for cheeses and charcuterie.

<i>Serving Temperature</i>	16 – 18 °C
<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard boxes with 6 bottles of 750 ml