



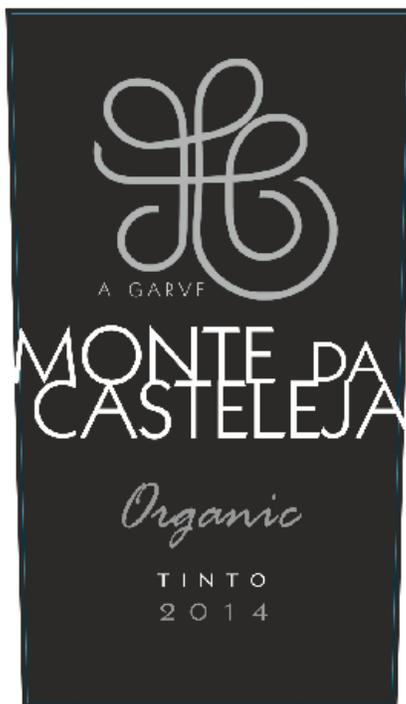
## VINEYARD & CELLAR PRACTICES

### GENERAL INFORMATION

- Winery Name: Monte da Casteleja
- Wine: Monte da Casteleja Tinto
- Vintage: 2014
- Appellation: ALGARVE
- Grape varietal: Bastardo & Alfrocheiro
- Vine age: 16 bastardo & 11 Alfrocheiro
- Soil composition: limestone, high % of clay and lime.
- Vineyard: 2,0 ha in production+ 0,5 planted in 2015
- Grapes grown: Bastardo 3500 plants,
- Alfrocheiro 3500 plants,
- Alicante Bouchet 500 plt
- Direction of sun exposure: South
- Altitude: 10-14 m
- Yield: 2-3 T/ha

### VITICULTURE

- Vine training: Bastardo: single Guyot  
Alfrocheiro: double cordon, vertical positioning
- Green harvesting / Crop thinning: number of buds determined at pruning, low vigor vineyard.
- Biodiversity: 3 km from the sea, dominant winds; North-East; 400 mm rainfall mostly in winter and spring. Mild winter, from May until October no significant rainfall.
- Natural fungicides and insecticides, manual weed control.
- Organic certified farming since 2008 by SATIVA
- Permaculture design plan in 2014
- Harvest date: 31/08/2014
- Manual harvest method





## VINEYARD & CELLAR PRACTICES

### VINIFICATION

- Vineyard fruit sorting
- De-stemmed, treading and skin maceration
- Total time on skins: 8 hours
- Pre-fermentation temperature control: 20°C for 2 days
- Fermentation in Stainless steel vessel
- Ambient yeast
- Spontaneous fermentation and « *pied de cuve* »
- Length of time of fermentation: 15 days
- Temperature-controlled fermentation
- No time on lees
- Spontaneous and total malolactic fermentation
- Type of ageing vessel: 500 L French oak with 2 wines.  
500 L new Portuguese oak barrels
- Time aged in vessel: 6 months in baric
- Natural decantation, unique filtration before bottling

### TECHNICAL INFORMATION

- SO<sub>2</sub> added, final amount per liter: 33 mg/L
- No chaptalization or acidification
- No enzymes used during fermentation or ageing
- Bottling date: 12/05/2016
- Release date: July 2016
- Type of closure: cork
- Quantity produced: 3300 bottles
- Alcohol percentage: 14,79%
- pH: 3,48
- Total acidity: 5,58g/L
- Volatile acidity: 0,73 g/L
- Residual sugar: 0,9
- Notes on vintage: good distribution of rainfall during the year; high temperatures during maturation.

