

MANICÓMIO

VINHO TINTO | RED WINE | VIN ROUGE

Produzido e Engarrafado por / Produced and Bottled by / Mis en Bouteille par

ARRIBAS WINE COMPANY

Em Bemposta, Mogadouro, Portugal

PRODUTO DE PORTUGAL | PRODUCT OF PORTUGAL | PRODUIT DU PORTUGAL

The 2019 growing season was a very good one as, apart from one big hail storm, it was very balanced and regular. The grapes used to make Manicómio Red 2019 were hand harvested into 20 kg cases over the first week of September. They were stored in an open top vat and gas was added daily in order to carry out carbonic fermentation for 2 weeks. After those 2 weeks, the grapes were foot trodden for a few days and afterwards the cap was kept wet through very light pouring of wine drawn from the bottom of the tank by bucket. A wild fermentation was allowed to occur, for a further two weeks. After these 4 weeks in total, the grapes were pressed and racked into used French Oak barrels where alcoholic and malolactic fermentations were finished. The wine aged for 9 months on these barrels on fine lees.

This wine is unfinned and unfiltered and may present deposit over time.



TECHNICAL SHEET

Producer

ARRIBAS WINE COMPANY

Training

Gobelet

Region

TRÁS-OS-MONTES

Farming

TRANSITION TO ORGANIC

Vineyard Age

> 80 YEARS OLD

Yeast

INDIGENOUS

Soil

DECOMPOSED GRANITE, QUARTZ AND CLAY

Alcohol

11.5%

Altitude

650 - 700 M

Total Acidity (g/dm³)

5.0

Climate

MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm³)

0.72

Harvest

FIRST WEEK OF SEPTEMBER

Total Sugars (g/dm³)

<0.6

Grapes

TINTA GORDA, TINTA SERRANA, BASTARDO, RUFETE, ALVARELHÃO, ALFROCHEIRO, VERDELHO, MALVASIA, BASTARDO BRANCO, POSTO BRANCO, FORMOSA... - 50% RED AND 50% WHITE

pH

3.73

Total Sulphites (mg/l)

24

Vinification

CARBONIC FERMENTATION, INFUSION, 9 MONTHS AGED IN USED FRENCH OAK BARRELS

Production

900 BOTTLES

Vegan Friendly (Not Certified)

