

DOURO CLOS RED

QUINTA DO JAVALI

Clos Fonte do Santo “Stone Vineyard” Red Capsule 2019



The Stone Vineyard is a smaller plot of land within our oldest vineyard, “Clos Fonte do Santo”. The vines here are approximately 90 years old and the vineyard is located in the village of Ervedosa do Douro. As with all of our vineyards, it is farmed using biodynamic practices. In keeping with traditional methods in the Douro valley, this vineyard features a field blend of only native Portuguese indigenous grape varieties. The steep hillside location of the vineyard, with its schist soil composition, ranges in altitude from 450 to 600 meters and faces northeast.

Grape varieties

Co-planted field blend of 33 varieties.

Vinification and aging

The grapes for this wine are harvested manually and placed in 20 kg boxes. The wine then undergoes a spontaneous fermentation in concrete tanks, with partial whole bunch fermentation. Following pressing, the wine is aged for 12 months in the same concrete tanks in which it underwent alcoholic fermentation. Unlike some other wines, this wine is not stabilized by cold, and it undergoes only minimal filtration.

Tasting notes

Ruby color with a nose of a strong fruity expression. The aromatic notes of ripe red fruits, such as strawberries, blackberries and red plums, are notorious. The location of the vines that originate the Stone Vineyard are responsible for a slightly longer maturation, causing the sensorial perception of more matured red fruits, with some very balanced structure. The minerality conferred by the terroir of Fonte do Santo allows an elegant tasting.

Technical information

- Alcohol (%): 12,5
- Sugar (g/l): < 0,6
- Total acidity (g/dm³): 5,1
- pH: 3,65

