

CURTIMENTA DOC DOURO WHITE 2021



Unexpected wines born from our natural curiosity. Sourced from special parcels and little-known vineyards.

THE WINE

Ilustres Desconhecidos is a collection of singular and expressive wines brought to life by the creativity and skill of our winemakers. This wine comes from the vineyard of Tapadinha, in the Rio Torto Valley (in the Cima Corgo subregion of the Douro). This parcel has over a dozen white grape varieties planted at 580 m, where we have been assessing their performance and investigating the best blends. This experimental vineyard is the ideal launchpad for our new collection of wines that tell hitherto unknown stories about our *terroir*.

VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than a month.

WINEMAKING

Curtimenta is a wine of great complexity and gastronomic aptitude. Produced in 2021 for the first time, we decided to use skin maceration in its production – a markedly different approach to winemaking. The process involves de-stemming and crushing the grapes before transferring them in their entirety to a fermentation vat. Carrying out the initial fermentation process with the must in contact with skins and seeds results in a wine notably different in terms of aroma and taste. The process enables the extraction of aroma compounds located in the skins, in addition to the extraction of other compounds – this is decisive in achieving the wine's volume in the mouth, greater structure, and potential for ageing in bottle.

WINEMAKERS

Charles Symington and Pedro Correia, assisted by the Symington DOC Douro winemaking team.

STORAGE & SERVING

Ready for immediate enjoyment. Serve between 2023 and 2028, ideally between 10-12°C and with rich fish dishes, sushi or similar.

PROVENANCE & GRAPE VARIETIES

Produced from grapes grown at the vineyard of Tapadinha (Rio Torto Valley).

70% Viosinho
25% Códèga do Larinho
5% Gouveio

TASTING NOTE

Hints of honey and ripe pear with background notes of lemon curd and well-integrated aromas of toast. Quite substantial, with a satisfying creamy texture, combining peach, ripe yellow plum with a bolt of fresh acidity striking exquisite balance and grace. Elegantly and firmly structured, suggesting it will develop beautifully in bottle for half a dozen years, at least.

AGEING & BOTTLING

A sensory analysis is performed, and, at the appropriate moment, we move the wine to second and third year 500L oak barrels. Here, the alcoholic fermentation ends, and the wine spends some time 'sur lie' (in contact with fine lees) and undergoing batonnage. For this, we avoid having the wine undergo malolactic fermentation in favour of preserving the freshness and resulting ageing potential from the malic acid.

WINE SPECIFICATIONS

Alcohol: 12.5% Vol.
Volatile acidity: 0.3 g/L (in acetic acid)
Total acidity: 6.6 g/L (in tartaric acid)
pH: 3.30
Total sugars (glu+fru): < 0.8 g/L
Allergy Alert: Contains sulphites
Appropriate for vegetarian and vegan diets