

MYNDRU

OVERVIEW

First harvest: 2022

Owner: Luísa Amorim

Winemakers: Jorge Alves and António Cavalheiro

Wine growing: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Schist-clay

Harvesting method: Manual

Vineyards: Vinha d'Aldeya

Production Method: Conversion to organic

Average yield Method: 650 kg/ha

ADDITIONAL WINEMAKING NOTES

Grapes: 45% Roupeiro; 45% Perrum; 10% Alvarinho

Ageing: 16 months in 1000 lt Cocciopesto Amphorae

Alcohol: 13% alc.

Acidity: 6.2g/l

Bottled: January 2024

Production: 1400 x 0.75 lt bottles and 50 x 1.5 lt bottles

HARVEST

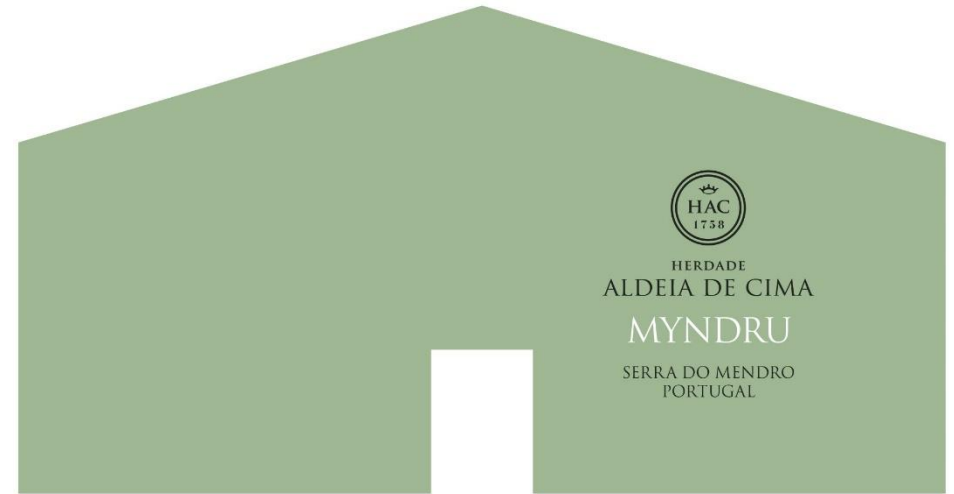
17 August to 22 September 2022

2022 will go down in history as a period of early drought and some very hot days, especially during the months of June and July.

However, although overall production was lower, a duly prepared and attentive viticulture ensured a harvest of fresh and healthy grapes.

These results, which are now appearing in the winery, validate the quality of the viticulture decisions taken, including preservation of the indigenous grape varieties which offer greater resilience, as well as all the operations conducted throughout the year.

The experience shared with a diligent winemaking has made it possible to produce a rich, concentrated wine, that is expected to age very well in the bottle.



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Our memory take us to the fresh aromas of the gentle slopes of Vinha da Aldeya, graced by the gentle breezes of Serra do Mendro. Here we feel the varied composition of the earth, the glistening quartz particles, the unique green schist, the sharp-edged stones at the base of the slope and the clods of clay that stubbornly hold firm under the intense sun, refreshed by the humidity that rises to the surface from the depths of the subsoil. Myndru recaptures the delicacy of the Alentejo's old grape varieties. Ageing the wine in cocciopesto amphorae preserves the profound aromas of the white flowers from the fields, the sap from the shrubs growing next to the vineyard, and the stone fruits that ripen slowly in the garden's small vegetable garden. The classic structure and firm, unwavering texture reveals the freshness of the trace elements, the tension provided by the abundant sunshine and the serious gravity. It has a long finish, highlighting the ancestral roots.

2022