

# MYNDRU

## OVERVIEW

**First harvest:** 2019

**Owner:** Luisa Amorim

**Winemakers:** Jorge Alves and António Cavalheiro

**Wine growing:** Joaquim Faia

## VINEYARD INFORMATION

**Sub-region:** Alentejo | Serra do Mendro, Vidigueira

**Soils:** Transition from clay-schist soils to granitic soils

**Harvesting method:** Manual

**Vineyards:** 1,8 ha Courelas Cevadeira

**Production Method:** Conversion to organic

**Average yield:** 2335 kg/ha

## ADDITIONAL WINEMAKING NOTES

**Grape varieties:** 50% Alfrocheiro; 30% Tinta Grossa; 20% Baga

**Ageing process:** 70% of batch 14 months in 1000 lt Cocciopesto Amphorae; 30% of batch for 6 months in 150 lt Terracota Tinajas.

**Alcohol:** 13,5% alc.

**Acidity:** 5,9g/l

**Bottled:** January 2024

**Production:** 2000 x 0,75 lt bottles and 50 x 1,5 lt bottles

## HARVEST

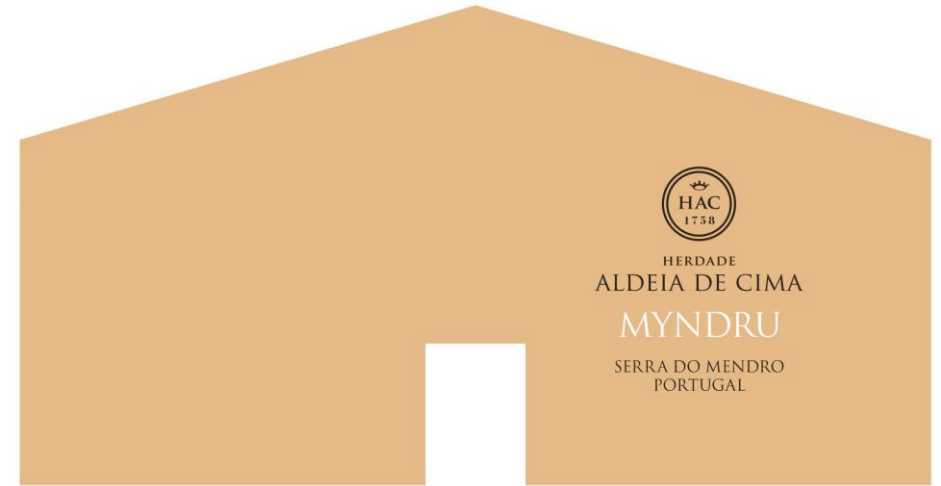
**12 August to 21 September 2021**

2021 proved to be a relatively mild viticultural year in terms of temperatures, as well as average rainfall rates throughout the vine's vegetative cycle.

From a phytosanitary point of view, it was also a relatively quiet year.

The cool summer with the usual and pronounced daily temperature range, characteristic of Serra do Mendro, boosted a progressive maturation process, causing the harvest to start in the so-called normal period, verified in the last decade in the Alentejo, but to end later, even having to wait for the optimal harvest point of some red grape varieties.

A patient and attentive winemaking, allowed all the grape varieties to be harvested with precision, respecting the natural freshness and all the varietal character of the grapes, anticipating very balanced wines with high pleasantness.



## MYNDRU

We descend to the foothills of the Serra do Mendro, through the vineyards of Cevadeira, protected by the shaded slopes. Produced from ancient thin-skinned grape varieties, with a translucent colour and round tannins, Myndru enables us to sense tradition and typicality, the fine and delicate aromas of red fruits grown in poorly structured soils in a cool climate, with balsamic notes of kermes oak and rockrose. The transparency of the delicately coppered grapes, aged in plaster and clay amphorae, reveal the texture and scent of the orange groves located further downstream. The gravity of Alfrocheiro and the succulent richness and viscosity of Tinta Grossa create sensations that fill our memories and remind us of wines that echo primitive voices. Finally, the mineral perception and tension of the Baga grape variety assumes a surprising firm finish.

# 2021