

# 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

With Manicómio, we aim to challenge another producer, by taking him out of his "confort zone" by challenging him to produce something he wouldn't normally do in his own cellar. For the 2020 harvest we decided to invite João Tavares de Pina, from Dão.

The 2020 growing season was quite stable, as it experienced a mild winter and a mild summer, except for a few very hot days. The grapes used to make Manicómio Red 2020 come from two very old vineyards and were hand harvested into 20 kg cases over the second week of September. Two thirds of the grapes were whole bunch foot trodden in a traditional lagar and macerated, with low extraction, for 15 days. The remaining third of the grapes, were carbonic macerated for the same period. The grapes were pressed after this time and racked into used oak barrels where wild fermentation was allowed to finish, including malolactic fermentation.

The wine was aged for 11 months in barrel and 10 months in bottle before its release to the market.

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  
14%

Altitude  
650 - 700 M

Total Acidity (g/dm<sup>3</sup>)  
5.09

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm<sup>3</sup>)  
1.053

Harvest  
SECOND WEEK OF SEPTEMBER

Total Sugars (g/dm<sup>3</sup>)  
<0.3

Grapes  
TRADITIONAL VARIETIES FROM ARIBAS: 70%  
RED, 30% WHITE

pH  
3.98

Total Sulphites (mg/l)  
33

Production  
1300 BOTTLES

Vegan Friendly (Not Certified)

