

# Quilómetro

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

The 2020 growing season experienced a more rigorous and long winter and a mild summer except for a few very hot days. The grapes used to make Quilómetro Red 2020 were hand harvested into 20 Kg cases on October 5th and 6th. The grapes were kept in whole bunches and were placed in a covered fermentation vessel to initiate carbonic maceration, which lasted for 15 days. After this period, we started to crush grapes with our feet, avoiding too much extraction, in a process that lasted another 15 days. The must fermented naturally with indigenous yeast and without temperature control (wild fermentation). After pressing, the must age for 24 months in used French oak barrels where both alcoholic and malolactic fermentations are finished. Following this period, the wine aged for another 7 months in a stainless-steel tank to allow natural decantation.

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  
> 70 YEARS OLD

Yeast  
INDIGENOUS

Soil  
TRANSITION BTEWEEN ARRIBAS DO DOURO  
AND PLANALTO MIRANDÊS

Alcohol  
13,5%

Altitude  
600 M

Total Acidity (g/dm<sup>3</sup>)  
5.2

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm<sup>3</sup>)  
0.89

Harvest  
AUGUST 20TH

Total Sugars (g/dm<sup>3</sup>)  
0.4

Grapes  
TRADITIONAL VARIETIES OF ARRIBAS DO  
DOURO

pH  
3.66

Total Sulphites (mg/l)  
80

Vinification  
CARBONIC MACERATION 15 DAYS; FOOT  
TREADING WITH MINIMUM EXTRACTION FOR  
15 DAYS; BARREL AGING FOR 24 MONTHS  
FOLLOWED BY 7 MONTHS IN STAINLESS  
STEEL

Production  
1250 BOTTLES

