

Prior Lucas
Falala

2019



Bairrada



85%
Syrah,
7.5% Bical,
7.5% Maria Gomes

12%
ABV

Soil Type of Vineyard: Clay-Limestone

Fermentation Method: Traditional Method

Aging Method: Secondary fermentation in bottles for 2 years

The 2019 vintage started with a dry winter, but without jeopardizing the necessary levels of water in the soil. The temperature was mild for what is considered winter and that is why the vines began to sprout in the first week of March. In turn, spring was regular, that is, sunny days interspersed with rainy days, requiring an almost daily check on the health status of the plants. Although regular, there was an episode of frost on the 4th of April that partially affected a vineyard. This was a vineyard, which after 1 year of being abandoned, was in the process of recovery and the consequences of the frost did not significantly alter the plans for it. The summer was not very hot, which allowed for a very balanced maturation of the grapes. At the end of August, the dewy mornings and hot afternoons led to a good level of sugar without quickly losing acidity. Finally, the harvest, all of it done by hand, was carried out at the right timings, as the weather was dry and it was possible to correctly plan the harvest of each plot. Obviously, with all these conditions, the vinifications took place without problems and it is expected that this vintage will be exemplary, reflected in the wines produced.

2g/L

20.1-22°Bx

60m
Elevation

