

Antonio Madeira, Dão Vinhas Velhas (2017)

Producer	Niepoort — Antonio Madeira
Distributor	Zev Rovine Selections
Category	Wine - Still - Red
Grape varieties	Tinta Pinheira, Negroamaro, Tinta Amarela, Baga
Region	Dão, Portugal
Appellation	Dão
Vintage	2017



Sizes

750 mL × 12 — 12-010-03-17

Distributor's notes

A field blend of grapes planted from 1919-1969 - Jean, Baga, Tinta Amarela and Negro Mouro, to name a few, but in total 20 very old indigenous varieties around 50-90 years of age grown organically in 6 hectares of granitic vineyards. Harvest is by hand with spontaneous fermentation in open vats, direct press, and malolactic fermentation in used French oak. The wine is aged for 18 months in used French oak and 3 months in stainless steel. No fining or filtering and with very minimal sulfur at bottling. Very limited with around 6,000 bottle production.

About the producer

Despite its enormous potential, Dao is a region that remains out of the limelight while destroying its heritage of old vines and native grape varieties. Antonio, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela and since 2010 has been combing this sub-region looking for just that or as he calls them, the Grand Crus of the Dao Highlands. He found a series of old vines that are distinctive because of the authenticity of their grape varieties along with the characteristics and nuances of their granite soils and sun exposures. It is in these highlands that Antonio believes lays the heart of Dão.

He's farming organically and working with too many grape varieties to name. All of his wines are field blends and cofermented. He believes that if they were planted that way, it was for a reason. In the cellar, he's as natural as it gets limiting additives to a minimum. When we tasted his wines at Simplesmente Vinho back in February, we knew he was the one. We bought every single cuvée available and took as much as he offered.
