

Quinta da Confeiteira

Oxalá Calcario Reserva Branco

2018

34%
Antão Vaz,
33% Arinto,
33% Roupeiro

13%
ABV

Soil Type of Vineyard: Clay-Limestone

Fermentation Method: Stainless steel with sustained temperature control at 14°C (57.2°F)

Aging Method: 9 months in French oak

Winter 2018 was very harsh but dry. Spring was very rainy. The Summer was scorching, we reached average temperatures of 40°C (104°F) for 3 consecutive days. In short, the year was very prone to diseases and scalds offering the conditions for a potentially unexceptional year. However, the grapes that withstood all these trials showed brutal resilience and 2018 was considered by many to be the best of this century. In the specific case of Oxalá Calcario, the vines made only of local, mature and non-irrigated varieties, showed their resilience, showing us a warm but smooth wine that does not show signs of the arduousness of the growing season.



.4g/L

23.45°Bx

335m
Elevation

