



## Gota Vinhos

2018 Mirra Tinto

**Region:** Alentejo

**Soil:** Granite and Xisto

**Elevation:** 600m

**Vinifera:** 20% Castelão, 20%

Aragonez, 20% Moreto, 20%

Trincadeira, 20% Others

**Vineyard** 40-60 years old vines

Dry farmed, sustainably farmed. Multiple, small vineyard lots in and surrounding Serra d'Ossa comprises Mirra Tinto. Single cordon and guyot trellising, no green harvest is necessary. Castelão and

Trincadeira helps frame the acidity as well as color, where Aragonez brings richness and fruit complexity to the wines. Moreto (Baga, Lambrusca di Alessandria) is a base variety that transmits tannin and minerality of schist soils. Serra d'Ossa is one of the highest altitudes of the Alentejo leading to cold, dry winters compensated by hot, sunny summers. This achieves optimum ripeness while achieving perfectly balanced acidity.

### **Production**

With an early harvest during the last week of August, a majority of the lot is destemmed into inox and then each lot is native, co-fermented in stainless steel over the course of 7-14 days, only pump-over is used to keep cap fresh. Aged in bottle for 12 months before release.

### **Vintage**

2018 was very dry, the winter yielded 50% less rainfall than expected. Yields were decreased due to warm weather during flowering. Higher elevation sites for Mirra were able to sustain acidity through the summer, while lower elevation sites suffered.

### **Wine**

Ripe red currant and cherry dominate the fruit component of the nose, with secondary notes of smoky black truffle and olive. Medium bodied, fresh on the palate, the leathery tannin structure is surprising for a wine made in stainless. A good example of a Serra d'Ossa, higher elevation tinto from Alentejo.

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