



Gota Vinhos 2019 Mirra Branco

Region: Alentejo

Soil: Granite and Xisto

Elevation: 200m

Vinifera: 30% Arinto, 25% Fernao Pires, 15% Roupeiro, 15% Rabo de Ovelha, 15% others

Vineyard

Dry farmed, sustainable/non-certified organic. Multiple, small vineyard lots comprise Mirra Branco. Arinto, Fernão Pires are primarily grown on Granite, where acidity is retained in the hot climate.

Roupeiro and Rabo de Ovelha are traditionally grown on Xisto/Schist soils as

they transmit minerality and texture far better than other whites. Goblet style/head pruned vines are used in the warmest sites to sustain through hot summers.

Production

Hand-picked fruit throughout late August and early September gets destemmed and crushed before pressing. Each lot is co-fermented with native yeast in stainless steel over the course of 2-3 weeks. Post fermentation, the wine rests on lees until the summer where it is then filtered, bottled and aged for an additional 6 months in bottle.

Vintage

In 2019, Alentejo has reported one of their best vintages in a decade. Can you say aromatic? After a cold and wet winter, Spring and Summer were cooler than usual which is welcomed in Alentejo. There was little pressure of Mildew or Oidiu and maturation was slow and steady.

Wine

Shocking blast of salinity on the nose which always seems to be wrapped around fresh green herb and Eureka lemon. Simple, fresh, not overly complex. The Arinto grape provides structure and length where-as the Fernão Pires offers tropical aromas to the blend. Gooseberry, fresh grass, garden flowers and tropical notes all finish with a fresh and lively finish. Aromatic but not cloying, racy for the region which boasts that beeswax texture without being flabby.

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