



Quinta Edmund do Val
“Grande Reserva” 2008

Region: Vinho Regional Minho

Soil: Granite

Elevation: 150 meters

Vinifera: 100% Alvarinho

Winemaker: Olalla Ruibal

Vineyard: Just south of the Minho River surrounding their gorgeous family estate in the northern Vinho Verde vineyards of sunny São Julião Valley are 7 hectares of organically farmed Alvarinho planted at 1,100 per ha. Hand harvested fruit is certified with the seal of “Integrative Agriculture” which means they never use any herbicides nor insecticides in the vineyards, and only add homemade compost fertilizer made from pruning shoots and already pressed grapes / organic matter from the winery.

Production: Hand harvest leads to a secondary selection in the winery. The grapes are fermented for two months in stainless steel where it then ages on the lees for 21 months with periodic battonage. The grapes are blessed with both a high ph and high natural acidity: 13ph / 13 acid. Stainless steel tanks are filled, and left to settle for 24 hours, they use pie de cuvée and let the wines ferment over the course of 8-10 days at 13-14deg Celsius, yeast falls lees to bottom and they make a batonage 2-3 times/week. The wines is then aged on the lees for an additional 21 months before being bottled.

Vintage: 2008 was one of the latest harvests in the history of the winery due to mild temperatures in August and September that kept acids high and prevented a proper phenolic ripening on their usual schedule. Thankfully, during the third week of September, an anticipated high-pressure system passed through from Portugal and brought an essential wave of ripeness before harvest that balanced the high acid. A vintage to be aged, hence the Grande Reserva classification, which is only made in stellar vintages.

Wine: Golden in color with notes of maturity and age. The nose has incredible aromas of overripe pineapple, freshly bruised fruit, caramel apple, straw, chamomile and hints of honey, baked lemon and sweet spices. Opulent and restrained, this is a fine Alvarinho that craves a myriad of food. The palate is spectacular, loaded with pithy fruit, grippy nerve and finishes with a powerful sea spray, hints of cumin, and an overall savory, umami essence. This is a very special wine in its prime. Think Viña Gravonia from López de Heredia, pero Alvarinho.

Total production: 2000 bottles