

Casal de Valle Pradinhos

Estabelecido em 1913

5340-422 Macedo de Cavaleiros

Portugal

www.vallepradinhos.pt

VALLE PRADINHOS TINTA GORDA RESERVA 2023

A typical grape variety of the Mirandês plateau, originating from two plots, one planted in schist soil and the other in granite soil, cultivated in pots and approximately 60 years old (considered old vines according to OIV-VITI 703-2024) and planted at an elevation between 500m and 550m.

The Tinta Gorda variety is believed to be a survivor of the pre-phylloxera era, its preservation made possible by the geographic isolation of its area of origin and the variety's high productivity, which led winemakers to prefer its cultivation. It is a thin-skinned red grape. Frost-resistant due to its late budding, sensitive to fungal diseases, but susceptible to botrytis. It is often compared to Pinot Noir.

According to a DNA study conducted in 2020, it is presumably a natural cross between Cayetana Blanca and Alfrocheiro.

The bunches of this variety are characterized by being very compact and heavy, with short petioles, and large, elliptical berries with a bluish-black skin and colorless flesh. The leaf is pentagonal with five lobes, the underside medium-hairy, and the petiole is shorter than the main vein. The twig is dark brown, with tendrils distributed discontinuously throughout.

Vinification: Hand-harvested. Rigorous manual selection of bunches. Complete destemming, light crushing of the berries, followed by pre-fermentation maceration. Fermentation in small open containers with moderate temperature control and gentle daily manual "pigeages." Long post-fermentation maceration. Aged in 500L French oak barrels for 10 months.

Wine is unfiltered and unstabilized. Deposit may be created.

Varieties: Tinta Gorda aka Tinta Negradeo, Juan Garcia (Spain, Arribes del Duero region).

Color: Deep ruby red.

Aroma: Elegant, complex, and very delicate. Fresh wild red and black berries, aromatic herbs, and spices stand out.

Palate: Wine with balanced acidity that lends elegance. Fine, silky, and very light tannins, well enveloped by the fruit, give this wine a very persistent and balanced finish.

Consumption: Should be enjoyed at a temperature between 15°C and 16°C. We recommend decanting and serving in a Burgundy glass.

Ageing potential: until at least 2033

Alcohol: 12.60% by vol.

Total Acidity: 5.60 g/l

pH: 3.54

Total Sugars: <0.6 g/l

Total SO₂: 83 mg/l

Total Production: 6,552 75cl bottles. Bottled in December 2024.

Sold from May 2025. Batch: L03VPTG/24.

Winemaker: Rui Cunha (ruiwinedoctor@gmail.com)

