

THE SOURCE MENINA D'UVA TRÁS-OS-MONTES



2023 VINHO TINTO, PALOMBA

PRODUCER OVERVIEW

Born in Paris in 1989, Aline Dominguez, daughter of two Portuguese immigrants, returned to her Trás-os-Montes familial countryside village, Uva, in 2017 after completing three master's degrees in France (including Biology and Fermentation Science) to begin her new life as a vigneronne. In 2018 she began the revitalization of three plots between 30-65 years old owned by other villagers and has since added many more to her roster. Aline works exclusively with indigenous local grape varieties farmed organically on metamorphic bedrock dominated by schist and gneiss and sand, gravel and clay topsoils at an average altitude of 550m in an extreme continental climate just next to the Spanish border. Her wines are field blends gently made with minimal intervention prior to bottling and finished with low sulfite levels.

VINEYARD DETAILS

Menina d'Uva 'Palomba' is a blend of 90% Tinta Gorda and 10% other regional grapes, from vines between 40–60 years old (as of 2025), planted at 550 meters on a gentle to medium-steep slope of topsoil derived from the underlying metamorphic (mostly schist) bedrock.

CELLAR NOTES

Palomba is a whole-cluster, natural co-fermentation of all the varieties in steel for five days, with variations of pigeage by foot and pumpovers, and pressing at the end of fermentation. It's aged for 8 months in steel, with the first sulfites added at bottling, without fining or filtration.

