

THE SOURCE

Arribas Wine Company 2019 Quilometro

Varietal(s)	Red wine composed of a blend of 70% red and 30% white: Tinta Gorda, Tinta Serrana, Bastardo, Rufete, Alvarelhão, Rocheiro, Ocheiro, Verdelho, Malvasia, Bastardo Branco, Posto Branco, Formosa, and more.
Region	Trás-os-Montes, Portugal
Short Summary	After years of research, friends and former Dirk Niepoort disciples and enologists, Riccardo Alves and Frederico Machado, began their own courageous project in 2018. In the desolate high altitude (600-700m) hills overlooking the Douro River (Duero in Spanish) of Portugal's Trás-os-Montes, the territory is rugged, rocky, and steep; a terrain of ancient acidic Pangean-era rocks (mostly granite, schist and gneiss), variations of sand and clay, and far more than fifty indigenous varieties from ancient vines grown in an extreme continental climate with hot summer days and cold nights. Each of their red and white wines blend dozens of varieties and express their terroir with clarity. All the vineyard work is organic and done by hand with target alcohols between 10.5-12.5%. The wines are spontaneously fermented, and the reds usually have 100% whole bunches and are aged in old French oak barrels, concrete and steel. None of the wines are fined or filtered.
Terroir	High altitude, moorland setting. Arid continental climate with moderate influence from the Atlantic. An average of just under 600mm of rain in each year, which mostly happens during the winter and spring.
Cellar Notes	<p>The grapes used to make Quilometro were hand harvested into 20 kg cases. They were foot trodden in a traditional lagar (old stone or concrete fermentation vessels) and macerated for 4 days allowing the juice to start fermenting naturally with indigenous yeast and without temperature control.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist No synthetic non-sulfur or non-copper treatments in the vineyards. "Natural farming."
Alcohol %	11.5
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Arribas Wine Company, visit www.thesourceimports.com.