

THE SOURCE

MATEUS NICOLAU DE ALMEIDA

DOURO



2022 TRANS-DOURO-EXPRESS, DOURO SUPERIOR, TINTO

PRODUCER OVERVIEW

Mateus Nicolau de Almeida and his wife, Teresa Amezttoy, began their organic/biodynamic/natural wine project in 2015. Organically farmed and certified, their wines reflect the attributes of a combination of vineyards in the different subregions of Douro and a multitude of indigenous grape varieties. The Trans-Douro Express are three “climate” reds from roughly ten different vineyards that demonstrate what each subregion has to offer: Baixo Corgo in the west is the coldest and wettest, on the far east, on the border of Spain, is Douro Superior, the driest and warmest, while in the center is Cima Corgo, a climatic balance of the two extremes. Each of these wines illustrates the differences in climate, which, of course, is determined by the variety of grapes suitable for each area. Eremitas are three white wines from the Douro Superior and express three different schist-based terroirs. Made only in particular years, the Curral Teles—their “human wines,” are their most experimental, tinkered with in the cellar (including one wine aged inside a granite block!) to discover new gateways to different expressions and nuances. There are also two stellar (but in very low supply), traditionally crafted Port wines, Lágrima (white Port) and Ruby Seco. The wines are often lightly filtered (though the whites that don’t go through malolactic are sterile filtered) and they are rarely fined.

VINEYARD DETAILS

Trans-Douro-Express reds come from numerous vineyards and grape varieties within Douro’s three sub-regions: Douro Superior, the furthest east and the warmest; Baixo Corgo, in the colder western end; and Cima Corgo, in the middle. The vineyards range from steep to extremely steep, with significant variability in exposure and altitude (120-500+ meters). Schist is the predominant bedrock, although some areas also feature intrusive igneous rock (like granite), with loam topsoil mostly derived from the underlying bedrock.

CELLAR NOTES

Destemmed and spontaneously co-fermented for 4-5 days in a rock lagar and 4000L concrete vats, with a single daily extraction by pumpover or by foot and hand before pressing and aging for 8 months in concrete. The wine is racked as needed, lightly filtered, and sometimes fined prior to bottling.

