

THE SOURCE MENINA D'UVA TRÁS-OS-MONTES



2023 VINHO TINTO, URÇ

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 'Urç' is an equal blend of more than 15 indigenous red and white grapes (highlighted by Tinta Gorda, Malvasia, Bastardo Preta, Bastardo Branco, Verdelho Branco e Russo, Tinta Fina, and Tinta Bruñal), from a single plot planted more than one hundred years ago at 750 meters altitude, on granitic sands and gravels derived from the underlying granite bedrock.

CELLAR NOTES

Urç is a destemmed, natural co-fermentation of all the varieties in concrete for approximately twenty days, with variations of pigeage by foot and pumpovers, and pressing at the end of fermentation. It's aged for 9 months in concrete, with the first sulfites added at the end of fermentation, and bottled without fining or filtration.

