THE SOURCE QUINTA DE SAN MICHEL COLARES



2022 CURTIMENTA, BRANCO

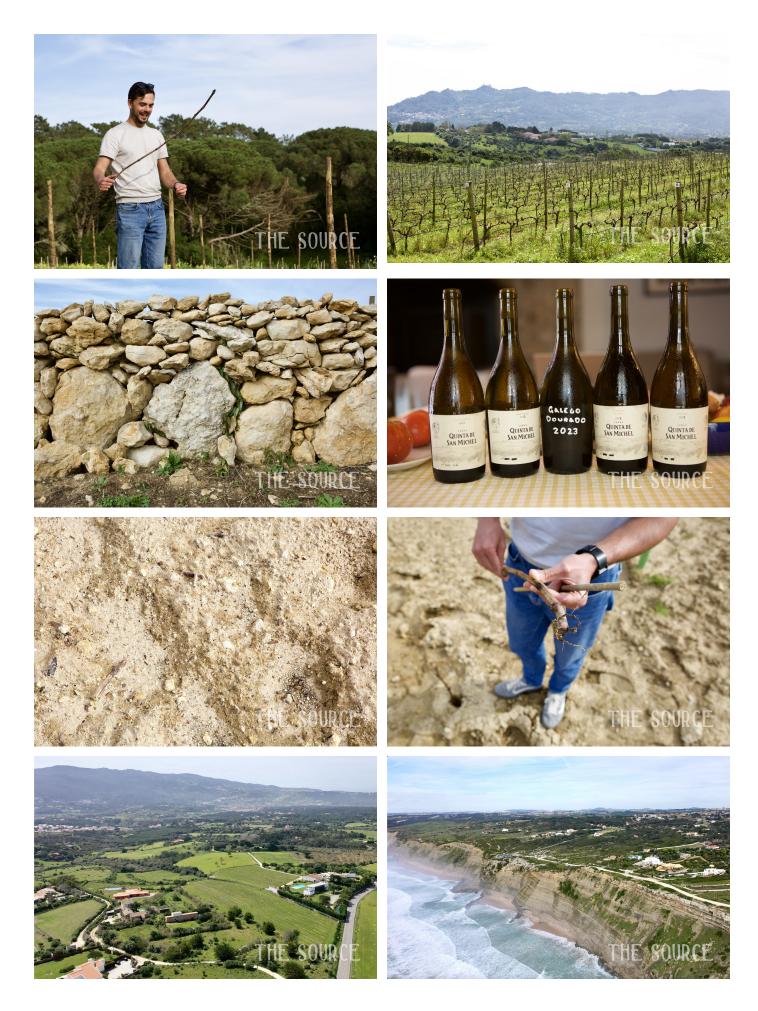
PRODUCER OVERVIEW

VINEYARD DETAILS

Curtimenta comes from the same 1-ha parcel as Malvarinto, of Malvasia de Colares and Arinto planted in 2013 on a mild slope facing south at 200 meters altitude, on a medium-deep calcareous clay over Jurassic limestone bedrock.

CELLAR NOTES

Curtimenta is whole-cluster pressed and naturally fermented with 15 days of skin contact before pressing. It is aged 12 months in 4-year-old 225-l French and Hungarian oak barrels. It goes through malolactic fermentation, followed by light filtration (1.2 µm; not sterile) without fining.



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