

MICÉLIO

IMPENSÁVEL
2019





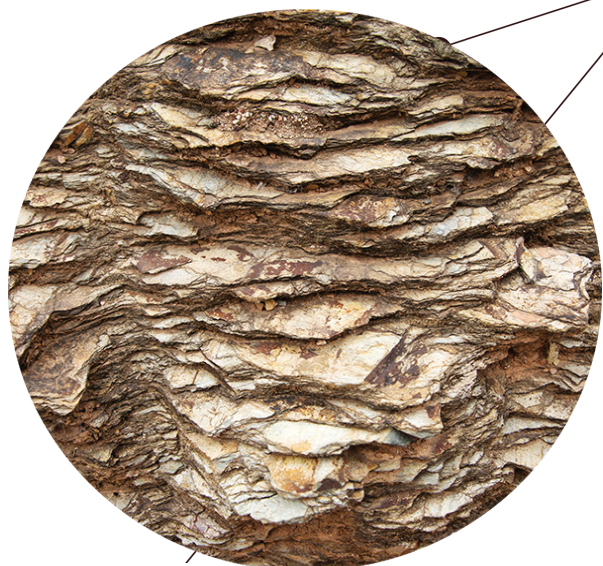
IMPENSÁVEL

Terroir



The Mediterranean climate is characteristic of the South of Portugal. Long hot and dry summers are followed by short humid mild winters. The Atlantic ocean, 8 km away, and the Mira river that opens up below our vineyard, balance with their upstream breeze both major seasons, and provide some warming springs and refreshing falls.

Days of heavy air moistures alternate with strong windy days that dry the landscape. Inside the National Park of which we are part, we find endemic fauna and flora, such as oaks and strawberry tree, wild boar and foxes.



The soil is mostly clay with schist, dry and shallow, deprived of organic matter by centuries of careless wheat crops and husbandry. We participate in the landscape as caretakers, trying spot the imbalances and nourish the soil biota. We go beyond our organic certification, striving for a biodynamic attitude in the vineyard, using its concoctions.



IMPENSÁVEL

Winery



We harvest in the night to preserve the low temperature of the grape, and therefore all its aromas.

We avoid adding yeasts, favoring the natural process of fermentation initiated and carried on by the yeasts already present in the vineyard.



After 10 days in concrete vessels we extracted the fermenting juice into American oak barrels. Here, it aged for 18 months before bottling. The wine aged in the bottles for 3 months. Edition of 900 Bordeaux bottle of dark glass 75 ml, with Portuguese organic cork stopper.



IMPENSÁVEL

Experience



Get Ready

Red glass

Temperature: 15-19C / 60-68F

Decant: 30 min.

Cellar Time: 5-10 years

Primary Flavors and Aromas:

Wood, Dried meat, red fruits



Pairing: Wild Boar Stew

Cut the wild boar into cubes and put them in container together with all the herbs, onion and wine.

Leave the meat to marinate for at least 12 hours in a cool place.

Just before cooking the dish, add the herbs from the marinade into around half the quantity of the olive oil. When they start to colour, add the meat.

Now cook the meat in its liquid for around ten minutes before adding the rest of the olive oil, a pinch of chilli pepper and the chopped tomatoes.

Allow the mixture to cook on a low heat for several hours. Dont let the juices dry out, perhaps by adding a little stock or lightly salted water.

