



Onda Nova Verdelho 2008



Vintage Note:

The 2008 season began earlier than usual with winter pruning at the beginning of December 2007. The vines held good canopies until early November followed by leaf fall and dormancy. Bud burst was earlier than usual and was strong and very even. One of the best we have had. Cool temperatures, north winds and some heavy rainfall from mid March to the end of May meant that canopy establishment was less immediate; slower and steadier than previous years before things began to heat up. Yields looked to be lower than previous years across all the varieties and the vines had a general look of balance by the time we reached flowering. Fruit set and bunch formation was again even and well balanced. As in 2007 the weather conditions post flowering were steady and devoid of any extreme heat spikes which meant that the canopies were manageable and bunch maturation up to veraison was even and controlled. Temperatures in July and August during the final phase of ripening were again similar to 2007 and were cooler than average. This resulted in a longer ripening period which allowed the tannins more time to mature and kept the natural acid levels in the grape higher. Fruit loads were lower by up to 25% but the quality of the fruit was some of the best we have ever had. Picking for the white wines and for a new sparkling rosé began on the 12th of August. Sugar levels were good and the condition of the fruit was pretty much perfect for quality wine making. Good natural acid levels and soft ripe tannins in the red varieties completed the picture. Fermentations were long and cool and went without a hitch. There was no sign of any stress during the fermentations that might have contributed to loss of quality. As winemakers we had very little work except to wait for the natural quality and balance in the fruit to show itself in the wines. We were not disappointed as all of the wines showed a degree of poise and elegance rarely seen in warm climate wines as well as being approachable and soft from the early phases of maturation. We think that 2008 is one of the vintages of the decade for wines from the South of Portugal.

Technical Specifications:

Country of Origin: Portugal
Region: Lagoa, Algarve.
Appellation: Vinho Regional Algarvio
Wine Style: White table wine.
Varietal Constituents: 100% Verdelho from selected blocks.
Bottling and Maturation: 6 months in Stainless steel vats Bottled in February 2009 followed by 1 month bottle storage.
Harvest: 2008.
Vineyard Area: 5Ha
Soil: Free draining sandy loam.

Winemaking Notes:

Our purpose at the Adega do Cantor is to make wines that reflect the warmth, colour and diversity of our region; wines to partner fantastic cuisine. The wine, from selected blocks of Verdelho vines, is batch fermented at very low temperatures in stainless steel. It is then filtered and bottled with minimal handling within six months of vintage.

Organoleptic characteristics:

Appearance: Bright with a lively green-gold colour.

Nose: An enticing array of citrus and tropical aromas with delicate notes of honey and spice.

Palate: Full bodied, honeyed and rich in the mouth yet with thoroughly vibrant tropical fruit notes and a long, crisp lime citrus finish. A big wine with lots of up front fruit and some fruit sweetness but still managing to retain elegance and balance.

Wine Analyses:

Alcohol: 14.0%v/v
Res Sugar: 1.7g/l
Volatile Acidity: 0.74g/l
Total Acidity: 5.7g/l
pH: 3.18
Total So2: 139mg/l

Temperature: For serving: 10°C
Accompaniment: Grilled chicken and fish, Asian food, seared tuna or a salad Niçoise.
Bottles produced: 9,700 bottles.
Price: €8.50 per bottle at the cellar door.