



BARÃO DO HOSPITAL

BARÃO DO HOSPITAL COLLECTION TRIUM MODUS BLEND 2022



CLASSIFICATION Vinho Verde DOC

TYPE White

GRAPE VARIETIES Alvarinho

REGION Sub-region of Monção e Melgaço

SOIL TYPE Granitic

HARVEST Manual harvest in 15 kg boxes

VINIFICATION The grapes were cooled to 5°C, followed by gentle destemming and a brief skin maceration at low temperature. After pressing, the must was clarified by decantation and divided into three equal parts: one part fermented in stainless steel at a controlled temperature of 16°C; another part fermented in 500L French oak barrels; and the third part fermented in a 950L concrete egg. In all 3 vinification models, the wine remained on fine lees for 1 year, with regular bâtonnage in the stainless steel and oak vessels. The final blend combined the 3 different approaches, in equal proportions, into a single wine, which was then aged for an additional year in bottle after bottling.

ALCOHOL 13% vol.

TOTAL ACIDITY 6,5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Intense and elegant, revealing refined and harmonious complexity. It combines the purity of the terroir—expressed through the wine fermented in concrete—with the varietal typicality of Alvarinho from its original terroir, as seen in the stainless steel fermentation, and a subtle spicy nuance derived from oak contact. The bouquet displays notes of orange peel, delicate floral and white tea nuances, and a vibrant minerality that becomes more pronounced on the palate. Exhibits fine acidity, long persistence, and excellent ageing potential.