



BARÃO DO HOSPITAL

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CLASSIFICATION Vinho Verde DOC

TYPE White

GRAPE VARIETIES Alvarinho – Harvests 2021, 2022, 2023

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 brief skin maceration at low temperature. After pressing, the must was clarified by decantation and fermented in a 950L concrete egg, where it remained on fine lees for one year. The final blend combined the three harvests, in equal parts, 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, with a delicate and mysterious charm. Fermentation and ageing in concrete emphasize the purity of the terroir, offering a truly sense-of-place experience. The union of three distinct harvests in a single blend highlights the natural varietal character of Alvarinho in its original terroir. Displays notes of orange and grapefruit peel, white stone fruit, tea leaves, and a vibrant minerality that becomes more pronounced on the palate. Exhibits fine acidity, long persistence, and excellent ageing potential.