

# Lafirah

*Vinho Verde Portugal*

## Vinha da Rocha

“Vinha da Rocha” is located in Riba de Mouro village and is a field blend of several native varieties planted at 200m high. In an area with an intense west exposure and soils of granitic origin it's a special place. In 2019 we decided to isolate it for the first time on the winery. It immediately showed a unique personality and character! The decision to bottle it was obvious. In this way we pay tribute to the production of wine in this region that dates back from middle Ages and we look to revive and feel all of its glorious past!

### KEY POINTS

Handpicked grapes into small boxes, with a careful selection at the vineyards where only the perfect healthy grapes are harvested in perfect conditions. Total destemming. 48h of pre-fermentative maceration followed by pressing. No skin fermentation. Fermentation in new French oak barrels. Ageing of 12 months on the barrels followed by 8 months ageing on the bottle.

### TASTING NOTES

Open ruby colour. Complex nose, mineral, bee wax, earthy with a hint of smoke. Very balanced on the mouth with a long and mouth-watering end. Stressed acidity and structure coming from the oak ageing.

### PAIRING

Very versatile due to its stressed acidity, deepness and complexity. Suitable for Italian and Asian cuisine. Can also pair with more complex dishes like goat or game meat. Drink between 13-14°C.

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#### Harvest

2019

#### Designation

Monção and Melgaço sub region – Vinho Verde AOC

#### Grape varieties

Alvarelhão, Borraçal, Verdelho Feijão, Pedral and Vinhão

#### Production

300 numbered bottles

#### Alcohol

11,5% vol.

#### pH

3,18

#### Total acidity

7,3 g/L

#### Ageing potential

10 years



APRIL 2021

BOUTIQUE WINERY  
ESTD  
2016  
PRODUCT PORTUGAL

CONSTANTINO RAMOS  
WINEMAKER