

JUCA was the band conductor from Riba de Mouro hamlet, Juca made wine, Juca was the grandfather. This set the theme for the beginning of another adventure on the reds from Monção. Using two small centenary vineyards I wanted to make a wine that through JUCA would be a tribute to the entire hamlet of Riba de Mouro, a place where wine is being made since the Medieval age.

This wine is just this and at the same time is all this. A wine made without adding any products or filtration, only possible with the help of family and friends. A wine that celebrates an entire folk, a wine that more than a beverage is an ethnographic concept that aims to make known a deserted and forgotten region, but with as astonishing beauty.

Through it I make my small and unassuming contribute.

Key points

Handpicked grapes to small cases. Only the best grapes, in perfect conditions of maturation and sanitary state are harvested. Total de-stemming. Fermentation with the skins in a large open vessel. Ageing in stainless steel vat for 6 months. No product is added to the wine during the entire process except for a small dose of sulphur at the bottling. The wine is also not stabilized so it can show sediments on the bottle.

Tasting notes

Raspberry, red berries and wildflowers along with a mineral side of tar, pine needles and forest that remind us Riba de Mouro hamlet. Very fresh on the palate with polished tannins that add good structure and mouthfeel. Balanced and very complex.

Pairing

Being this wine a tribute to Riba de Mouro people and traditions located well in Alto Minho this wine asks for sausages, "feijoada", "rojões", "cozido à portuguesa" and other typical places from the local cuisine mainly focused on pork meat. Serve slightly chilled around 13°C.

Vintage 2023 Production 1.200 garrafas numeradas

Grapes Brancelho, Cainho, Espadeiro, Vinhão e Borraçal Alcohol 11,5% vol. pH 3,29 Total Acidity 6,5 g/L Ageing potential 6 anos



BOUTIQUE WINERY 2016 PRODUCT PORTUGAL

CONSTANTINO RAMOS