



Domino branco 2016

The grapes come from a plot near the village of Reguengo planted with a selection of more than 30 varieties including mainly Perola, Arinto, Rabo Ovelha, Alicante Branco and Tamarez. The vines are on average 75 years old and are planted on granite soils with free drainage. It is a crisp, mineral and slightly salty white and opens in the glass with iodine notes. Vitor Claro began his career as a chef and that is how we met him, the man who proposed refined and contemporary creations from traditional Portuguese dishes. In 2010, during a mission in the kitchen of an hotel in Alentejo, he was intrigued by winemaking and began making his first wine with a winemaker he had befriended. Vitor then set his sights on an old vineyard in northern Alentejo. There, in the mountains of São Mamede, he found the cooler climate that allowed him to produce a gastronomic wine, a wine that matched his culinary creations.

Producer	Vitor Claro
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Blend of more than 30 varieties mainly : Perola, Arinto, Rabo Ovelha, Alicante Branco, Tamarez.
Drinking window	2024-2026
Alc.	13.0%
Vinificatie	The grapes are macerated overnight before being pressed in old oak barrels where fermentation is done with indigenous yeasts.
Rijping	The wine is aged for 12 months in old oak barrels before being bottled without fining or filtration.

22.02 €