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## Dominó Salão Frio 2014

The grapes come from several vineyards in the Ribeira de Nisa, near Portalegre, Alentejo. The vines are located at an altitude of 650m, facing north and the average age of the vines is 85 years. The soil is mainly granitic with a higher percentage of quartz and the different varieties, both red and white, are planted together. On the nose, notes of charcoal and vegetal aromas mingle. The attack is characterised by notes of spices, the tannins are tight but the juice is delicate with a nice fruit in the background. The finish is sweet and with liquorice 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	Grand Noir, Trincadeira, Roriz, Castelão et Arinto.
Drinking window	2024-2026
Alc.	12.0%
Vinificatie	Fermentation is 50% whole bunches, maceration in stainless steel tanks for 60 days, then the grapes are pressed. Fermentation is done with indigenous yeasts.
Rijping	6 months and more time in bottle afterwards

25.41 €