



Dominó Salão Frio 2017

Domino comes from an 85-year-old vineyard known as Salão Frio. Only about 1,000 bottles of the 2015 vintage were produced. The wine stands out for its elegance, low alcohol and lots of character. Vitor thus brings a whole new dimension to a region that mainly produces very ripe, rather heavy wines. The high altitude of his vineyard in the mountains in the north of Alentejo helps him in this respect as the grapes retain more freshness there. Vitor Claro started his career as a chef and until recently had his own restaurant in Lisboa. This is how he came into contact with wine and became particularly charmed by the finesse of Burgundy. In 2010, he discovered some old vineyards in northern Alentejo and started making his own wine.

Producer	Vitor Claro
Region	Alentejo
Volume	75.0 cl.
Grape Variety	field blend of local varieties
Drinking window	2024-2026
Alc.	12.0%
Vinificatie	50% whole bunches and 50% crushed bunches, field blend with 10-15% whites. All full stemmed. Layered in stainless steel tanks and fermented without any movement of masses. Just pushing down twice daily and wiping the borders. It then macerates from 60-90 days. It's then pressed.
Rijping	aged in old wood casks until bottling. It's sold in the third year after harvest.

22.02 €