



TECH SHEET

DETRÁS DA CASA LARGA 2019



Appellation: RIAS BAIXAS - Condado do Tea.
Varieties: 55 % Mencía - 35% Brancellao - 10% Espadeiro.
Production: 4.610 bottles de 75 cl.
Released to the market: NOV 2021

Alcohol: 12 % vol.
Acidity: 5,6 gr/l.
PH: 3,7.
Sugar: 0,2 gr/l.

VITICULTURE

Soil Composition: Granitic Sandy soils.
Altitude: 250 m above sea level.
Climate: Atlantic - Continental.
Age of vineyards: Mencia is mainly around 25-30 years old vineyards. Brancellao and Espadeiro are oldest vineyards between 60 and 80 years old.
Density: 1.300 plants / Ha.
Production per plant: From 4 to 7 kg.
System: Pergola and Trellis system.
Work: Artisan and by hand. No herbicides or pesticides used.
Natural control of the illness and vegetal mantle.



VINTAGE

The 2019 growing season underwent adverse weather conditions which at the beginning of the cycle brought about very fast and uneven budding. Sudden changes in temperature during the months of March and April caused vine growth to slow to some extent. Bad weather didn't help the flowering process and led to poor fruit-set, resulting in some loss of crop and the formation of small, loose bunches. Stable weather conditions at last set in during August and September leading to successful veraison and a stress-free harvest.

WINEMAKING AND AGEING

Fermentation with wild and own yeast in a concrete open tank. 70% of grapes destemmed and 30% with stalks. Pressed by feet following the traditional method. Maceration and fermentation in stainless steel tanks. Malolactic fermentation in barrels. Ageing for 12 months in used French oak barrels of 500, 400 and 225 liters.