

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Appellation Colares

Climate Atlantic

Varieties Malvasia de Colares

Soil Sand, Clay

Elevation 110 meters

Vine Age 60 years average

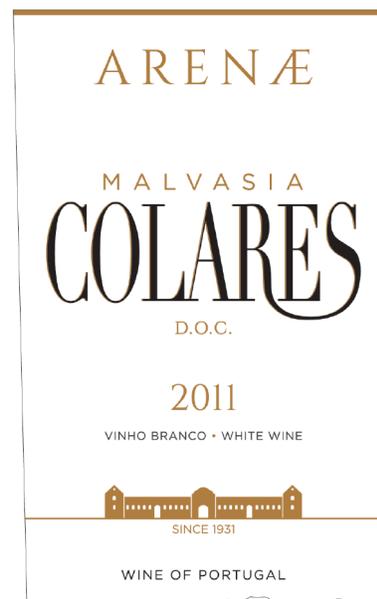
Pruning Untrained vines

Farming Lutte Raisonnée

Production 533 cases (6x500ml)

Adega Regional de Colares

Arenæ Malvasia 2013



Led by viticulturist/enologist Francisco Figueiredo, the **Adega Regional de Colares** is one of the most conscientious and quality-driven cooperatives in the world of wine. All farming is carried out by hand; organic viticulture is encouraged amongst its partners, and the winemaking is a mixture of tradition and innovation – indigenous yeasts for fermentation in vats and a long elevage in century-old Brazilian foudres and old barrels. The Adega Regional has worked tirelessly to preserve the rich history of Colares winegrowing and the singularity of the region's native grapes and profound terroir.

Located some 30 miles west of Lisbon, **Colares D.O.C.** produces some of Portugal's longest lived wines from indigenous grapes - Ramisco for reds, and Malvasia de Colares for whites. These vines are planted untrained in sand dunes (dry sand palisades) 100 meters above the Atlantic Ocean overlooking the coast. Thanks to the sandy soils phylloxera cannot live here, allowing the vines to be planted on their own roots, or *piè franco*. Unfortunately, due to the demand for vacation homes in the area, what was once one of the largest regions of ungrafted vines in the world has gradually been grubbed up to make room for new construction. Colares is now Portugal's smallest D.O.C., at just 12 hectares in total.

The native clone of **Malvasia** gives savory white wines with excellent concentration and acidity with notes of citrus, flowers, and sea salt – serious wines that improve with time in the bottle. Grapes were hand-harvested the first week of October, 100% de-stemmed and given 6 hours of skin contact, wild yeast fermented and raised in steel vat for a year, then racked to a 100yr old Brazilian foudre for an additional 6 months of aging. A distinctive and mineral-laden wine that continues to improve over several years in the bottle, and compliments richer seafood, rice dishes, and cheeses. Decant before serving.