

Appellation *Vinho Regional Lisboa*

Climate *Atlantic*

Varieties *80% Castelão, 20% Tinta Roriz*

Soil *Clay-Calcareous*

Elevation *110 meters*

Vine Age *40 years average*

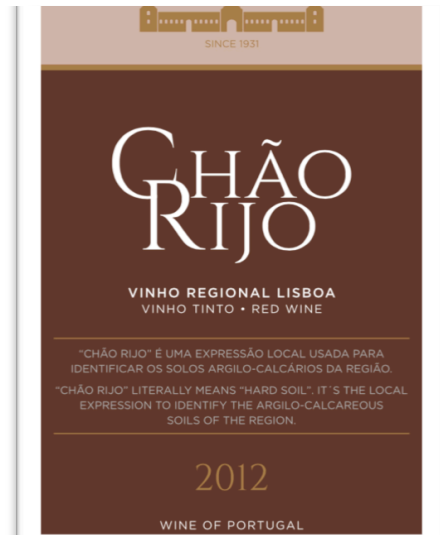
Pruning *En Vaso*

Farming *Lutte Raisonnée*

Production *8,000 bottles*

Adega Regional de Colares

Chão Rijo Tinto



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 foudre 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.

Vinhos Regional de Lisboa is a designation for grapes grown around the city of Lisbon on Portugal’s west coast. In the case of the Adega Regional’s Chão Rijo wines, the grapes come from the Colares, Sintra area, where some of Portugal’s most famous and age-worthy wines come from.

The name **Chão Rijo** means literally “hard soil” in Portuguese. This refers to the clay-calcareous soils on which the native **Castelão** and **Tinta Roriz** grapes grow. These vineyards are located less than 6 miles from the Atlantic Ocean, producing wines low in alcohol, high in acidity with delicate floral aromatics and saline notes. Grapes were hand-harvested the first week of October, 80% de-stemmed, then wild yeast fermented and raised for one year half in steel vat, half in centenarian Brazilian foudre. The result is a lively, light bodied yet earthy wine. A delicious wine to pair with an assortment of meats, rice dishes, and pastas.