

APRT3 TECH SHEET

OXYDO *In Vino Disorder*

Type: **White** Year: **2021**

Vitis Vinifera Species / Grapes:

Encruzado 100 %

Region: **Tazem** (Dão)

Maturation: **11 Months** – french oak
(old barrels 4-8 years).

Alcohol: **12,5%vol.**

Label: [Fiumani](#)

Production: **1200 Bottles**



Concept :

These are the wines that make us travel around the country looking for the best varieties in their native regions, meaning: **Single plot from a classic Terroir**. Winemaking technique taken to the extreme in order to produce a classic wine with minimal sulphur with an industrial aesthetic

Profile:

If a Punk and a Snob had a baby, this would be it! Pristine clarity under no filtration, Complexity and structure that develop with aeration, this profile is all about discovering through every sip. Lactic and oaky, to finish it up! It should evolve in the next 2-3 years

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Tasting notes:

Nose: complex with notes of wood and green apple, lactic; buttery... everything but fermentation aromas

Mouth: Medium body; super balanced and great acidity! Rounded, with a bit of tannins and acid fresh / lactic after taste that can last a few seconds



Climate:

2021 had a very wet and cold Winter and Spring - Frost killed production by 30%. Early Summer had some showers that led to heavy pressure on fungus disease. Veraison got sunny days and warm climate, that helped maturation, but it was difficult to get ripeness in certain regions. It was difficult to choose the best time to harvest, and also It took us more attention and accuracy to harvest without diseases



Vinification:

Encruzado handpicked in Tazem and brought to the winery in Oliveira Hospital. Grapes were crushed and pressed. Once in the VAT, began hiperoxidation of the must for 4h. Indigenous yeasts fermentation. Alcoholic and malolactic fermentation in regenerated and untoasted old oak barrels. Racking before bottling, unfiltered and 30mg total sulphur added.

Read more: aprt3.com