

MONDA Cabeça Gorda

Concept 100% unleashed version of Fernão Pires! Untouched, this Terroir driven wine fully incorporates the triad within the concept of Terroir: SOIL - CLIMATE - ENVIRONMENT. This single plot belongs to our Viticulture Professor (ISA master degree) and was chosen to fit this concept for scientific and personal reasons

WINE / Vinho WHITE

YEAR / Ano 2022

VARIETIES / Castas

FERNÃO PIRES

VINEYARDS / Localização

CABEÇA GORDA (T. VEDRAS)

WINEMAKING / Vinificação

Hand harvested to 16kg boxes. Gentle foot threading before manual pressing and racked to an old 300L barrel where it performed AF and MLF with indigenous yeasts. No racks before bottling

Unfiltered - 50mg total SO2 at bottling

% ALC 12,5°

AGED IN VERY OLD 300 LT FRENCH OAK

BARREL 6 MONTHS



CORK / Rolha

Rolha NATURAL primeira

AMORIM Cork

WAX / Lacre

Biodegradable resins

GILPER

BOTTLE / Garrafa

VERALLIA - Burgundy Vintage

Weight (Peso) - 440 gr

ARTWORK

CARA TRANCADA

Instagram @cara.trancada

PRODUCTION

350 bottles / garrafas

Bottled April 2023

Profile

We use Fernão Pires for MONDA white, and tasting all the previous single barrels, made us tune in our voyeuristic side to conduct this uncontrolled experiment.

Raw, intense and edgy, this wine is an example of nature running wild with no restraints. You need to be open minded about discovery in order to take full advantage of this

Tasting Notes

Aroma: Zesty chunks of orange and lime flowing to a tropical bouquet, in a volatile background

Taste: high volume mouthfeel with lactic notes transforming into a sweet and sour aftertaste, finishing lively and citrusy

APRT3

APRT3.COM