



1000 CURVAS

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Baião - Portugal

TECHNICAL INFORMATION

1000 CURVAS ÚNICO - BLEND DE TEMPO



Regional Wine – Minho

2 Grape Varieties · 3 Harvest Years · 4 Wines.

This wine represents our interpretation of time. A blend of wines from different vintages, produced from Chardonnay and Alvarinho grapes grown on 15-year-old vines planted on traditional terraces in the Douro Verde, on granitic soils with tight spacing, in a climate that combines Douro intensity with Vinho Verde freshness.

WINEMAKING

The blend is composed of three Alvarinho wines (2017, 2018 and 2019) and one Chardonnay (2019). Across all harvests, grape selection was carried out in the vineyard, followed by transport in 20 kg boxes. The grapes were gently pressed, allowing controlled extraction without skin maceration. The must was settled for 48 hours. Fermentation occurred in stainless steel tanks with spontaneous yeasts, followed by malolactic fermentation in both Chardonnay and Alvarinho.

- Alvarinho 2017 (free-run juice): Aged 24 months in barrels with ullage (“flor”), then transferred to stainless steel until blending in 2024.
- Alvarinho 2018: Produced with 10 days of skin contact, fermented in barrels and aged on full lees until 2024.
- Alvarinho 2019: Free-run juice only, fermented and aged in stainless steel.
- Chardonnay 2019: Alcoholic and malolactic fermentation in stainless steel.

The wine was bottled in July 2023 and released in May 2024.

TASTING NOTES

Bright pale straw color. Elegant and complex nose, with layered aromas unfolding throughout the tasting. Orchard fruit (apricot) combines with citrus notes, followed by floral aromas, wet stone, subtle smoke and bakery notes. On the palate, the wine is structured and complex, with vibrant yet refined acidity. Mineral-driven, fresh and simultaneously voluminous, finishing long, dry and citrusy.



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TECHNICAL INFORMATION

Producer: Castanheira de Santa Leocádia, Lda

Region: Baião – Vinhos Verdes

Soil: Granite

Vine Age: 15 years

Plant Density: 4,200 vines/ha

Grape Composition: Alvarinho 75% / Chardonnay 25%

Training System: Bilateral cordon

Altitude: 250 m

Harvest Period: September

Harvest Method: Hand-harvested

Fermentation: Stainless steel and barrels

Malolactic Fermentation: Yes

Bottled: July 2023

Formats: 0.75 L / 1.5 L

Bottle Aging: 10 months

