



1000 CURVAS

E-mail: info@1000curvas.wine

Rua da Castanheira, N28.

Tel.: (+351) 932762768 4640-477 – Santa Leocádia

www.1000CURVAS.wine

Baião - Portugal

TECHNICAL INFORMATION

1000 CURVAS OAK MATURE



Regional Wine – Minho

Produced from Chardonnay and Alvarinho grapes sourced from 15-year-old vines planted on traditional terraces in the Douro Verde, on granitic soils with narrow spacing. The wine reflects a unique balance between the structure of the Douro and the freshness of the Vinho Verde climate.

WINEMAKING

Harvest began in the first days of September. After refrigerated transport, the grapes were carefully selected and gently pressed. The must was settled for 48 hours with partial oxidation. Fermentation occurred in stainless steel tanks with spontaneous yeasts, followed by malolactic fermentation: Chardonnay in stainless steel and Alvarinho in used 225 L oak barrels. Aging took place on full lees: Alvarinho aged 12 months in barrel followed by 24 months in stainless steel; Chardonnay aged 32 months in stainless steel.

TASTING NOTES

Pale straw-yellow color. Elegant and subtle aroma with citrus character, notes of stone fruit, candied orange peel, pastry and a light smoky nuance. On the palate, the wine is structured and voluminous, with a pronounced mineral profile. Natural acidity brings freshness and elegance, leading to a medium-long, dry finish.



1000 CURVAS OAK MATURE



TECHNICAL INFORMATION

Producer: Castanheira de Santa Leocádia – Sociedade

Agrícola, Lda

Region: Baião – Douro Verde

Soil: Granite

Vine Age: 11 years

Grapes: Chardonnay (free-run juice) 70% / Alvarinho 30%

Plant Density: 4,200 vines/ha

Training System: Bilateral cordon

Altitude: 250 m

Harvest Period: September 2019

Harvest Method: Hand-harvested

Fermentation: Alvarinho in stainless steel/barrel;

Chardonnay in stainless steel

Malolactic Fermentation: Yes

Bottled: July 2023

Formats: 0.75 L / 1.5 L

