

Anselmo Mendes

Anselmo Mendes Curtimenta is an exceptional white wine crafted exclusively from Alvarinho grapes , sourced from the premium vineyards of Monção e Melgaço in the Vinho Verde DOC . This wine is a bold exploration of Alvarinho's potential, featuring skin contact fermentation , adding texture, structure, and complexity.

Anselmo Mendes
WINEMAKER



Alcohol :12,50 %

Composition: 100% Albarino

Curtimenta 2023

Vinho Verde, Portugal

Region and Vineyards

The vineyards for **Curtimenta** are located in the renowned **Monção e Melgaço** sub-region, within the **Vinho Verde DOC** in Portugal. Known for its cool Atlantic climate and granitic soils, this region is ideal for cultivating the **Alvarinho grape**, which thrives under these conditions, developing natural acidity and aromatic intensity.

The vines used for this wine are more than **14 years old**, yielding low production of concentrated grapes. The careful vineyard management ensures a balance between **high acidity** and optimal ripeness, essential for producing a wine with both freshness and depth.

Winemaking

Curtimenta is crafted using traditional techniques combined with modern precision. The handpicked grapes are transported swiftly to the winery to preserve their integrity. A **skin maceration process** follows, with the juice fermenting on the skins for a few hours, enhancing color, tannins, and complexity.

The fermentation is completed in **400-liter used French oak barrels**, where the wine remains for **9 months on its lees**, undergoing **bâtonnage** to increase richness and mouthfeel. After this period, the wine is aged further in the bottle for **12 months**, allowing flavors to integrate and develop fully. This meticulous process results in a wine that is structured, complex, and vibrant.

Tasting Notes

- **Color**: Golden hue with hints of amber, reflecting the skin contact.
- **Aroma**: A complex bouquet of **hay**, **cinnamon**, and subtle **spicy notes**, intertwined with a pronounced **mineral character**.
- **Palate**: Vibrant and textured, with slight **herbaceous notes**, a **distinct mineral backbone**, and fresh, lively acidity. The wine is full-bodied, with a **long and evolving finish**, showcasing its layered complexity and elegance.

Anselmo Mendes
WINEMAKER

Curtimenta 2023

Did You Know?

Curtimenta refers to the traditional technique of fermenting white wines with skin contact, a practice that adds tannins, structure, and a distinctive amber tone to the wine. This method, combined with aging in oak barrels, allows **Curtimenta** to stand out as one of the most innovative interpretations of **Alvarinho**.

Wine Pairing Ideas

- **Seared Scallops with Lemon Butter**: Enhances the wine's mineral notes and acidity.
- **Roasted Chicken with Herb Sauce**: Balances the wine's richness and herbaceous character.
- **Bacalhau à Brás (Salt Cod with Eggs and Potatoes)**: A classic Portuguese pairing that complements the wine's texture and complexity.
- **Aged Goat Cheese**: The acidity and structure of the wine harmonize beautifully with the tanginess of the cheese.

93

Robert Parker (RP) : 93 Points (2019)

The 2019 Curtimenta is all Alvarinho, aged for nine months in used French oak after fermentation with skin contact for 24 hours. It comes in at 12.8% alcohol, something less than 1.5 grams of residual sugar and 5.6 of total acidity. This is completely different in style than Mendes's Parcela Única, its long-time sibling as an upper-level wine. Feeling deeper than I expected, at least in terms of mouthfeel, this adds predictable grip on the finish and handles the wood very well. It's a big white table wine that is most suitable for a food pairing, not simple sipping on the porch. In fact, the Parcela Única this year is far more elegant and less stern, if a touch oakier. This certainly changes what you might think Vinho Verde is supposed to be. At the moment, it seems exceptional. It should age well, but it drinks nicely now too. If I had a quibble, it wasn't quite as impressive the next day.