

## Antonio Madeira

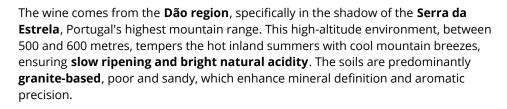
This cuvée marries the power of Baga with the nuance of more than twenty forgotten Portuguese varieties, yielding a singular field-blend expression.



## A Palheira 2021

Dao, Portugal

### Region and Vineyards



The vineyards average **60 years old**, with many parcels surpassing a century in age. These are traditional **field blends**, where **more than 20 native red varieties** coexist. **Baga** is the backbone of the blend, making up nearly 50%, accompanied by grapes such as Jaen, Tinta Amarela, Bastardo, and Touriga Nacional. The vines are cultivated biodynamically, with all vineyard work carried out **by hand and horse**, a reflection of Madeira's deep respect for heritage and sustainability.



Harvest is done manually into **small baskets**, with careful sorting in the vineyard. Grapes are **destemmed and gently pressed** before undergoing a **pre-fermentation cold maceration of 4-5 days** to maximize aromatic lift. Fermentation takes place with **indigenous yeasts** in small tanks or plastic vats, where a single **daily hand punchdown** over **12-14 days** ensures gentle extraction.

Following fermentation, the wine is aged in **used French oak barrels of 400-600 litres** for **two winters**. This approach naturally stabilizes and clarifies the wine without fining or filtration. The result is a red that is precise, pure, and deeply expressive of its highland terroir.



Alcohol:13,00 %

Composition: 50% Baga, 50%

Vieilles Vignes







## A Palheira 2021

#### **Tasting Notes**

- **Color**: Medium ruby with translucent edges, hinting at freshness and finesse.
- Aroma: A complex bouquet of wild red fruits, pomegranate, and dried herbs, underpinned by granite minerality, forest earth, and subtle spice. Floral notes of violets and roses add refinement.
- **Palate**: Tense and linear, balancing juicy red fruit with savoury, mineral undertones. The tannins are fine and sculpted, the acidity vibrant, and the finish long, saline, and mouthwatering.

#### Did you know?

The name **A Palheira** refers to the humble "shed" where viticulturists store their tools. By choosing this name, Madeira juxtaposes the grandiose image of a château with the **authentic**, **down-to-earth essence** of vineyard life—celebrating the farmer's work rather than aristocratic prestige.

#### Wine Pairing Ideas

- **Roast partridge with chestnuts**: A game bird pairing that highlights the wine's earthy, mineral depth.
- **Grilled lamb with rosemary**: The herbal elements mirror the wine's aromatic profile, while acidity cuts through the richness.
- **Wild mushroom risotto**: The savoury character and saline finish resonate beautifully with umami-laden mushrooms.
- **Aged Portuguese cheese**: Complements the wine's freshness and subtly saline finish, a classic regional harmony.

# 94 <u>Hereling</u>s

#### Robert Parker (RP): 94 Points (2021)

The single-vineyard red 2020 A Palheira comes from one of the two best vineyards worked by Madeira, a 60- to 100-year-old plot planted on granite soils with a field blend of many varieties dominated by Baga. It matured in a 600-liter oak barrel for 18 months. It has a moderate 13% alcohol and a pH of 3.66 with 5.77 grams of acidity. In 2020, he lost 50% of the crop because of frost in March, and the remaining grapes were more concentrated. So, the wines are a little more powerful and feel a little riper than the wines from 2021. 880 bottles produced. It was bottled in August 2022. I also had a preview of the 2021 that was sourced from a different vineyard, and the wine was very floral, perhaps a little more reductive and showing a little like some wines from the Canary Islands.



