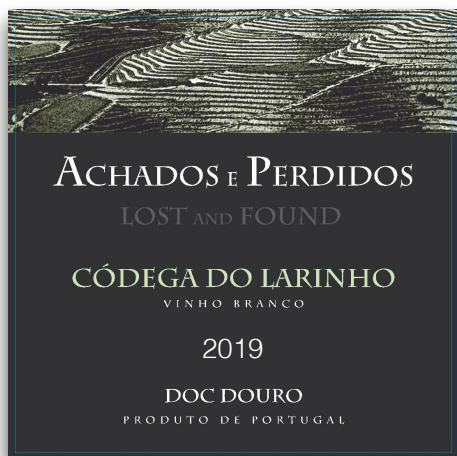




'Achados e Perdidos' Branco Códéga do Larinho 2019



REGION	D.O.C. Douro
GRAPES	Códéga do Larinho
SOIL	Black schist with some granitic sand.
VITICULTURE	Organic farming
VINICULTURE	Minimal skin contact. Fermentation in stainless steel tanks via natural yeast. Aged 1 year in bottle prior to release.
ALCOHOL	13.5%

"Achados e Perdidos" means "Lost and Found" in Portuguese, and **Codega do Larinho** is a grape long since common... It used to be a grape that would get field blended into the Port wine harvests, occasionally separated out for white Port, but most often simply a grape farmers would keep to make a house wine with. Grown in black schists with some granitic sands present, the vines are bush-trained, organically farmed and hand harvested. The vineyard is centenarian in the minimum, we know that much...but it could be 150-200 years old...no good records to say for sure.

After some minimal skin contact, the grapes are pressed and the juice is fermented via wild yeasts in stainless steel tanks with temperature control. The wine is aged one year in bottle prior to release. Only 300 cases were produced and I bought them all.

The vineyard is tended by my friends Francisco and Joao, and it is located at the Volta de Andreza, the most picturesque and steepest of the terraced banks along the Douro River.

Códéga do Larinho is a pale-skinned grape grown mostly in the Douro and Tras-os-Montes regions in the northeast of Portugal. It is often confused with Codega, a distinct variety also grown in the Douro and more commonly known elsewhere as Siria or Roupeiro. **Códéga do Larinho** is typically part of white blends with Siria, Rabigato (Rabo de Ovelha), Viosinho and Gouveio. In the vineyard, **Códéga do Larinho** is susceptible to mildew, which is perhaps another reason for the variety not being more widespread. Synonyms include: Codega de Larinho, Codega Larinho.

It is a floral and fragrant variety, although in the hands of many farmers, it struggles to retain acidity and thus is more commonly blended with higher-acid varieties rather than produced as a varietal wine. Achados e Perdidos shows a great balance between acid and fruit, and the wine seems to benefit from decanting.

Flavors of lemon, peach, melon, pineapple and field flowers are often noted in Códéga do Larinho wines. Better examples even exhibit some mineral qualities. Achados e Periods shows extreme minerality much in part due to the black schist of its vineyard in this particular instance.