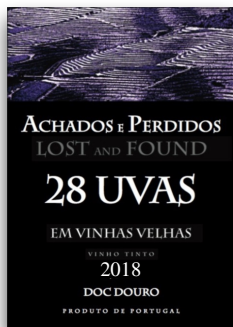




## ‘Achados e Perdidos’ 28 Uvas 2018



REGION	D.O.C. Douro
GRAPES	Field blend of 28 varietals
VITICULTURE	Organic farming
VINICULTURE	Natural yeast fermentation in cement vats, finished in stainless steel. <b>No oak.</b>
SOIL	Black schist with some granitic sand.

“Achados e Perdidos” means “Lost and Found” in Portuguese.... This particular wine is the result of a bottle shared among friends. One friend bought a bottle of his grandfather's tinto to share with two more friends whom he knew to be in search of old vines to work with. The grandfather in question wasn't selling wine, just making it for himself and the extended family, all of whom had moved away from the agrarian life for jobs in the city. The winemaking duo were sufficiently impressed, most of all by the detail shared by the grandson..."it's a field-blend." They asked for a visit and upon their arrival the vineyard's site, 3/4 of the way up the terraces Volta de Andrea, they found the future of their most interesting project in the Douro valley to date.

This vineyard proved to indeed have 28 red grapes and 1 white grape planted within its limits. (The white ceased to be blended into the wine when the winemakers realized it was Codega do Larinho. Now this white is bottled as Achados e Perdidos Branco 'Codega do Larinho', a mono-varietal wine separately, and aged for a year in bottle before release.)

The grapes are grown in black schists with some granitic sands present, and 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 that could say for sure. They de-stem the majority of bunches, but do include some whole cluster in an optimal vintage. A long pre-fermentation cold soak in cement vats occurs, where wild yeast does the work. The wine undergoes some malolactic in stainless steel, usually to completion.

The derivative of the practice of field blending today is something that was always done back in the day. It came about because most families used to make a quantity of wine for Port that would age well....what kind of port they could make was determined by where they were—more extreme temps, more altitude, etc. They would typically separate out some of the fruit, as has always been a tradition, for making some table wine from the grapes used in the vintage port. So, this blend is the continuation of that tradition, trying to communicate the freshness and structure of a region not via a specific grape, but more so by a specific place.

The vineyard is now tended by my friends Francisco and Joao, and where it is located 3/4 of the way up the terrace of the Volta de Andreza, the most picturesque and steepest of the terraced banks along the Douro River.

The following varietals make up the field-blend for “28 UVAS”:

**Alicante Bouschet**  
**Alvarelhão**  
**Baga**  
**Bastardo**  
**Bastardo Roxo**  
**Donzelinha Tinto**  
**Esgana Cão Tinto**

**Folgazão Roxo**  
**Jaen**  
**Malvasia**  
**Malvasia Roxa**  
**Mourisco**  
**Mourisco Semente**  
**Mourisco de Trevões**

**Periquita**  
**Refute**  
**Souto**  
**Tinta Amarela**  
**Tinta Barroca**  
**Tinto Cão**  
**Tinta Carvalha**

**Tinta da Barca**  
**Toureira Fêmea**  
**Toureira Franca**  
**Tinta Francisca**  
**Toureira Nacional**  
**Tinta Roriz**  
**Tinta de Tabuaço**

— Chris Campbell, Importer—VWI