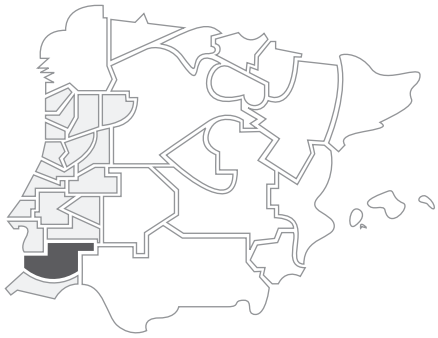

Monte da Capela
Adega de Pias
(ah-DAY-gah dee PEE-ahsh)

This vinho tinto is bursting with exotic spice, clove, juniper, cranberry and charred meat. Not a wine to be taken lightly, it's as if one is tasting a unique blend, say, of Petit Rouge and Negroamaro; there is a bright, thin-skinned delicacy paired with earthy, robust, African trade-wind aromas that are intriguing indeed.

LOCATION	Beja, Portugal. *(Pias)* 65 hectares. 480 meters.	SOIL	Mixed clay, and stones
ESTATE	Monte de Capela. (MOHN-tay dah kah-PAY-lah)	VINE	Traditional bush prunning. 3,300 vines per hectare. 1 - 1.5 bottles per plant average yield.
WINEMAKER	Joana Roque du Vale. (zhoo-AH-na ROKE du VAHL-ay)	VINIFICATION	Fermentation on skins with gentle pumping. 7 days in stainless steel.
VARIETALS	50% Tempranillo, 50% Trincadeira.	BARREL	No barrel aging.
RESIDUAL SUGAR	2.5 grams per liter.	MATURATION	3 months in the bottle.
ACIDITY	5.28 grams per liter.	VINTAGE PRODUCTION	6,000 cases.
ALCOHOL	13.0% by volume.	FOOD PAIRING	Wonderful with plum barbeque sauce, red pepper spicing, and figs with goat cheese.

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