

## Casa Figueira Antonio, Old Vine Branco

£23.99

**Vintage:** 2016  
**Bottle Size:** 75cl  
**Alcohol %:** 11%  
**Country:** Portugal

**Description:** Usually found in Portuguese blends Vital is relatively unheard of. Coming from old vines this Vital is very expressive. Concentrated flavours of lime peel, beeswax and cooking spices are all brought together with a pleasing acidity.

**Cepages:** Malvasia-Fina

**Group:** Portugal

**Sub group:** Alentejo, Algarve, Tejo & Lisboa

**Colour:** White

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Simple seafood dishes from Sea Bass to Mussels

**Food / cocktail recipe:**

**Press** 'A bright, lively wine with lemon-sherbet aromas. Quite fleshy on the palate, with stone-fruit flavours and some nutty character. 90' - Sarah Ahmed, Decanter

**Awards**

**Other Info:** Marta works with four hidden plots of autochthonous fruit that consist of vines that are 50-100 years old. The plots are named after their owners: Acacio, Cremilde, Humberto and Pedra. These vineyards were semi abandoned when António found them. Therefore it has been Casal Figueira's mission to revive the vineyards. Marta works the vineyards but also buys the fruit. The vineyard owners simply won't part with



OWC

them.

The Atlantic defines the climate: temperate but humid, windy, and cooled by the sea. The 700 meter high Serra de Montejunto intensifies everything acting like a wall to the sea wind. Montejunto runs almost parallel to the coast. The 4 limestone plots are located on the north side, planted between 200 and 450 meters high, imparting the exceptional freshness and mineral character Casal Figueira wines show.