# SÉRIE ÍMPAR




## Série Ímpar Vinhas dos Homens Red 2020

**TYPE** | Still Wine

**CATEGORY** | Blend

**COLOUR** | Red

**CLASSIFICATION** | DOC Trás-os-Montes

**REGION** | Trás-os-Montes

**COUNTRY** | Portugal

**BOTTLING DATE** | 2022-05-30

**BOTTLES PRODUCED** | 4333

**BOTTLER** | Sograpе Vinhos, S.A., Avintes, Portugal

**SHIPPER** | Sograpе Vinhos, S.A.

**CAPACITIES** | 750 mL

**TECHNICAL DETAILS**

**Alcohol** | 13 %vol. ±0.5

**Total sugars** | 0.5 g/L ±0.5

**Total sulphur dioxide** | 120 mg/L ±20

**Total acidity (tartaric acid)** | 5.1 g/L ±0.5

**pH** | 3.6 ±0.1

**NUTRITIONAL INFORMATION**
(TYPICAL VALUES FOR 100 mL)

**Alcohol** | 10.3 g/100mL

**Sugars** | 0.1 g/100mL

**Calories** | 314 kJ/75 kcal

**Suitable for vegetarians** | Yes

**Suitable for vegan** | Yes

**ALLERGENS** | Contains sulfites.

### PRODUCT DESCRIPTION

Inspired by practices of the past, Vinhas dos Homens is a wine of minimal intervention, made from indigenous grape varieties from old vines. A wine of remarkable freshness and unique elegance, it reveals the identity of Trás-os-Montes.

### TASTING NOTE – LAST TASTED 2025

Open ruby colour. On the nose, it presents well-integrated forest fruits with notes of woodland, pine and undergrowth. On the palate, it is elegant and defined, with fresh, gastronomic tannins that are well integrated with an enveloping finish and well-balanced notes of spices. A terroir wine, grown at altitude, with a fresh and very elegant profile.

**SUSTAINABLE VITICULTURE** | Yes

**TYPE OF SOIL** | Schist, Granitic.

**WINEMAKER** | Diogo Sepúlveda.

### GRAPE VARIETY

Bastardo; Diagalves; Malvasia Rei; Marufo; Síria; Tinta Gorda.

### INTEGRATED PRODUCTION METHOD

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

### WINEMAKING

Carefully selected grapes from high-altitude vineyards on the Mirandese plateau, specifically from five old vineyards belonging to Trás-os-Montes winegrowers. Pruned using the willow head method (bowl shape), these vineyards are planted as a field blend, with 80% red grape varieties and 20% white grape varieties. Hand-picked, followed by alcoholic fermentation in wine presses, with 30% of the stems, with minimal intervention/extraction.

### MATURATION

After alcoholic fermentation, malolactic fermentation took place in used 225-litre French oak barrels. Prolonged ageing for 24 months in barrels, followed by a further 24 months in the bottle.

### STORE

Bottle in a horizontal position. Marketed ready to drink. Can be stored for up to 10 years after the harvest date (on the label).

### SERVE

Serve directly from the original bottle. Recommended temperature: 15ºC to 17ºC. Drink within 24 hours of opening.

### ENJOY

Grilled meats and cheeses.

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https://www.serieimpar.com

WINE in MODERATION
CHOOSE | SHARE | CARE
BE RESPONSIBLE. DRINK IN MODERATION.

Reciclo sempre

Produção Integrada

PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.