

# HAJA CORTEZIA MALVASIA BRANCO

2023

## Country

Portugal

## Region

Colares

## Varietal

Malvasia

## Winemaker

Luis Duarte &  
Teresa Gamboa

## Alcohol Content

13%

## Total Sulfur

No data

## pH

No data

## Acidity

No data

## HISTORY

Colares was demarcated in 1908, being the second oldest demarcated region in the Portugal. Haja Cortezia is located in an area of sand dunes, on the coast of the municipality of Sintra, between the mountains and the Atlantic Ocean, from Cabo da Roca to the villages of Assafora and Cortesia. The region of Colares became famous at the end of the 19th century, (more precisely in 1865) when its greatest threat, phylloxera, fell on world viticulture. As all the vines are planted to sand, the region was spared.

Husband and wife Luis and Teresa have been farming their *vinhas velhas* or *old vines* as preservationists of culture, varietal and environment; using only organic farming practices and low intervention methods.

## VINIFICATION and MATURATION

Harvested by hand and pressed in juice basket, the wine is fermented in temperature controlled stainless steel tanks with indigenous yeasts before being transferred to neutral oak barrel for 6 months.

## VINEYARD



Located 2.5km from the Atlantic coast, Malvasia is 100+ year old vines that are *pé-franco* (meaning non-grafted and pre-phylloxera) planted in traditional castes rich in sand content, all south facing. No ploughing between rows to allow maximum pollinators and maintain a cool top soil in the summer heat.

## TASTING NOTES



Fresh aroma of passion fruit, Meyer lemon, mandarin peel, jasmine and honeysuckle. Hint of perceived sweetness and medium-bodied, vinified in a dry expression.

## FOOD PAIRING



Sushi, tempura, pan-seared halibut, fish and chips, duck stir fry and pork tenderloin.

