

# AdF 2012

## Introduction

As 2012 is the first edition of AdF, this wine was made with the most discerning and demanding consumers in mind. 777 bottles were bottled. After a careful selection of the barrels, this wine has an unique precision.

For us, the best wines are those that best express the notion of "Terroir"; the grapes are from mica schist soils, from vines planted on the slopes of the Douro Valley; the mineral character, nerve, intensity and complexity are the characteristics that we were looking for. AdF is an elegant form of expression of Douro whites.

## Vinification

2012 was marked by the lack of rain in the Douro region. As a result, the growing cycle began, on average, 15 days later than in previous years. Furthermore, the winter of 2012 was marked by low temperatures, enabling the vegetation to grow in an appropriate and balanced way. The ripening period was not as warm as usual and the cooler temperatures allowed the grapes to achieve good total acidity, a key factor for a fresh and balanced taste.

After refrigerated transport, the grapes were selected at the entrance of the winery, followed by delicate pressing. The must was decanted for around 24 hours.

Fermentation took place in French oak barrels, on fine lees, but without bâtonnage. AdF remained in the barrel for 10 months and was bottled on the 25<sup>th</sup> June.

## Tasting Notes

AdF is crystalline and a pale yellow colour. This very elegant wine has a great complexity of aromas, where white and citrus fruit notes prevail, accompanied by a great minerality.

In tasting, it is deep and complex, with a palate of stone and citrus fruits, where mineral notes stand out and a great acidity which supports the intense concentration resulting from very old vines. Light toasted notes are indicative of fermentation and ageing in barrels. With an unparalleled balance, this wine has great ageing potential.