



1215 Wine Bar & Coffee Lab

Mateus Nicolau de Almeida, "O Tinto Perfeito O Clarete" 2020

Varietal:

Touriga Nacional, Touriga Franca, Tinta Barroca, Tempranillo, Malvasia Fina

Region:

Douro Valley, Portugal

Farming:

Practicing Organic

Soil Type:

Various

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

3/5

ABOUT THE WINE

Mateus Nicolau de Almeida comes from a family with long and significant ties to the Duoro Valley of Portugal's wine scene. According to David Bowler, an importer, "Mateus' grandfather made Barca Velha, arguably the most iconic and historically important dry wine made in the Douro, paving the way for all that came after him." No small shoes to fill, though Mateus has stepped into the role beautifully while also committing his projects to totally organic and biodynamic practices.

"O Tinto Perfeito o Clarete" means roughly, "the perfect red or claret (light red historic to Bordeaux and the Iberian peninsula)" in English. This wine is Mateus' take on that style, though its body and color do suggest a redder style than claret to us, we get the vibe he was going for and why he leaves it open to interpretation. This perfect red (or claret) is bold and earthy up front but lends itself to a juicy and fruity palate. This wine goes fantastically with herby and meaty dishes and can take a nice slight chill nicely.

Starts bold but chills a bit, dark fruits balanced by an earthy tobacco forward finish.

