

Pedra Cancela

DÃO-LAFÕES, PORTUGAL • JOÃO PAULO GOUVEIA AND SÓNIA MARTINS, WINEMAKERS AND OWNERS



Pedra Cancela SE Red

- Grapes: Touriga Nacional, Alfrocheiro, and Tinta Roriz
- Soil of granitic coarse sand with low yield
- Continental-Mediterranean climate
- Fermentation with soft maceration at controlled temperature
- Aged in French oak for 6 months
- 100,000 bottles produced

This wine is a blend of grapes from different sub-regions of Dão

Intense ruby colour with notes of red fruits, ripe plum, and cocoa. It is mainly soft except for great mid palate acidity that finishes smooth with elegant tannins.

+827228

Pedra Cancela SE White

- Grapes: Encruzado, Cerceal-Branco, and Malvasia Fina
- Soil of granitic coarse sand, slightly acidic
- Continental-Mediterranean climate
- Pre-fermentation maceration at low temperatures.
- Soft pressing of the grapes. Fermentation at 15°C
- 50,000 bottles produced

Notes of soft lemons, mineral/calcium. Refreshing, bright palate with a hint of acidity that ends pleasantly.

+827227



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VINEYARD NOTES



In 2000, João Paulo Gouveia (the current winemaker) started with his father, João Coelho Gouveia, the production of Pedra Cancela wines; in contrast with the previous generations that provided the family grapes to the regional Wine Co-operative.

Now with his father retired, João Paulo joined forces with Sónia Martins. Their focus has always been to highlight the potential of Portuguese grape varieties in the terroir of Dão, through sustainable agricultural practices.

In 2013, they purchased the Vinha da Fidalga (land owned in the past by a feudal family) and planted a new vineyard. The focus is to study, preserve, and recreate disappearing Portuguese grape varieties, like Douradinha, Gouveio, Monvedro as well to continue researching the behavior of the essential grape varieties of Pedra Cancela (Touriga Nacional, Alfrocheiro, and Encruzado).



Casimoro Gomes, Sónia Martins, João Paulo Gouveia (winemakers)

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