

VINILOURENÇO LDA.

Mau Feitio was born from a collaboration between renowned oenologist and Portuguese wine historian, Virgílio Loureiro, and vineyard owner, Jorge Lourenço. Lourenço's family had previously sold fruit grown in the family vineyard until Jorge took over stewardship at the age of 18 years old. Under the banner of Vinilorenço, Jorge manages 40 hectares of vines ranging from 10 to 80 years old and produces his own finished wine. Loureiro and Lourenço shared the common goal of producing a High Douro red and white wine that expressed the potential of the Mêda region rather than fall into the critical expectation of rich, overloaded wines.



Jorge's mission included the revival of old Douro varieties on the verge of extinction while embracing the quality of more common varieties. The white varieties include Viosinho, Rabigato, Verdelho e Malvasia Fina and the reds are the classic varieties of Touriga Nacional, Tinta Roriz, Tinto Cão, Touriga Franca, Sousão e Tinta Barroca. With Mau Feitio, Loureiro and Lourenço are hoping to express the terroir and the Portuguese fruit with beautifully balanced acid and low alcohol levels.



MAU FEITIO TINTO



Varietal/Blend: Tinta Roriz, Touriga Nacional, Tinto Cão e Tinta Francesa

Farming: traditional sustainable

Altitude: 450-600 m

Soil: schist & granite

Vine Age: varied

Yeast: indigenous & selected yeasts

Fermentation: temperature-controlled stainless steel

Maturation: in stainless steel

Alcohol: 14%

Production #s: 2.000 bottles 750ml

Instead of a full-bodied super extracted over-the-top alcohol and oak style, they wanted a purely fruit driven, high acid, lower alcohol, non oaked wine. Something that belies the current Portuguese market but is true to their passions for a more serious, uncompromised wine.

Country: Portugal

Region: Douro

Sub Region: Mêda

Vineyard: Tinta Roriz from Quinta do Grilo (50%), Touriga Nacional from Fraga da Galhofa, (apx 30%), Tinto Cão from Cavalinho. All high-altitude vineyards so as to achieve freshness.