

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 Mèda 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 fo 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 BRANCO



Varietal/Blend: Rabigato and Viosinho, typically 50/50

Farming: traditional sustainable

Altitude: 500m

Soil: schist & granite

Vine Age: 10-25 year old vines

Yeast: selected

Fermentation: temperature-controlled, stainless steel tank

Malolactic: none

Aging: in stainless steel

Alcohol: 13.5%

Altitude: 500 to 600 m

Production #s: 500 bottles

The Mau Feitio white shows the most acid of all of the wines of Vinilourenço. Virgilio usually blends 50/50 from two different sites Quinta do Grilo and Quinta do Cavalinho. Grilo's soil is all schist and at a higher altitude. Cavalinho is schist w/ granite at a slightly lower altitude adding complexity to the blend.

Country: Portugal

Region: Douro

Sub Region: Mèda & POCO do Canto

Vineyard: Quinta do Grilo and Quinta do Cavalinho