

PONTO FALSO

VINHO TINTO

Vineyard:

A single vineyard approximately 45 years old. Low-yielding and planted exclusively with indigenous Douro grape varieties: Touriga Nacional, Touriga Franca, and Tinta Roriz.

Vinification:

The grapes underwent the traditional *lagar* (stone trough) foot-treading process during the initial 24 hours of phenolic extraction, followed by vinification in stainless steel tanks under controlled temperature and environmental conditions.

Aging:

Malolactic fermentation took place in stainless steel tanks, followed by transfer to new 500-liter French oak barrels, where the wine aged for a minimum of 20 months.

Bottling:

On November 10, 2025, 2,290 bottles (750ml) and 120 bottles (1500ml) were bottled.

Concept and Tasting:

"Ponto Falso" (False Point) was born from a deviation that persisted over time. During the creation process of the traditional "Costureiro" wine, one specific batch took its own path, diverging from the brand's typically straight-laced and polished profile.

We decided to embrace this imperfection, recognizing that beauty sometimes lies in the error that creates something unique and unrepeatable. It is a wine of contrasts, where rusticity and opulence meet outside the usual mold.

It presents a deep, dense ruby color, immediately revealing great concentration and structure. On the nose, it shows high aromatic intensity—featuring ripe black fruit, fruit preserves, and spice notes—albeit with some volatility and slight deviations from the standard Costureiro profile.

On the palate, it is full-bodied and powerful, with firm tannins and expressive volume. The fruit is ripe and enveloping, though there is some imbalance in the integration of alcohol and acidity, lending it a rustic profile that steps outside the classic style.

This is not a wine designed for universal consensus, but one defined by character. A celebration of the unexpected—a structured, powerful, and authentic red wine, bottled precisely for its fascinating distinctiveness.

Serving suggestion:

16°C to 18°C; decanting recommended.

Technical Details:

Alcohol: 14.5% | Sugar: 0.6 g/L

Total Acidity (Tartaric Acid): 5.5 g/L | pH: 3.94

Nutritional Information

(Typical values per 100 ml):

Alcohol: 11.83 g | Sugars: 0.1 g | Energy Value: 86 kcal

Enology

Pedro Guedes

