

# QUINTA DO FEITAL

Vinho Verde, Portugal

## OVERVIEW

Established: 1999

First Vintage: 2000

Proprietor: Marcial Dorado

Winemaker: Marcial Dorado

Marcial had a goal to make the finest Albarino in Galicia, and searched for an old vineyard to work with. He couldn't find the old vines he wanted in Galicia, but did find several old-vine vineyards immediately across the Minho River, in Portugal. He finally purchased a vineyard near Melgaço, in 2000.

The grapes see a strict selection, so that only the healthiest fruit is used. After a long, cool fermentation, the wine spends 9 months on the fine lees with weekly stirring, and undergoes Malolactic fermentation in tank.

In 2002, Marcial purchased a new vineyard in Seixas near the mouth of the Minho river. Marcial believes this vineyard, with its rare outcropping of schist, holds great potential. He has planted Alvarinho vines on many of the terraces to supplement the estate's old Trajadura. The resulting wine, Auratus, shows intense minerality, surprising fruit density, and racy acidity.

## DORADO VINEYARD

Soils: Hillsides with sand and clay

Appellation: Alvarinho Superior

Vineyards: Alvarinho vines up to 70 years old.

## FEITAL VINEYARD

Soils: Steep amphitheatre with schist and clay.

Appellation: Vinho Regional Minho

Vineyard: 50% Alvarinho / 50% Trajadura.  
75% replanted in 1999. 25% old vines.

## WINEMAKING NOTES

Dorado spends a year on the lees for extra richness and aromatic complexity. Some parcels go through Malolactic, depending on the "quality" of the vintage's acidity.

## VINTAGE NOTES

2005 – A virtual replay of the great 2004 vintage.

2004 – A spectacular vintage. The wines have richness and tremendous aromatic development.

2003 – A very hot year, but moderated by ocean breezes.

2002 – A terrific season, with a long modestly-hot summer.

2001 – Rainy summer followed by hot, dry September. Careful selection important.

## THE WINES

### Alvarinho Superior "Dorado"

Fruit Source: A 70-year-old Alvarinho vineyard near Melgaço.

Yields: 33 hl/hA

Blend: 100% Alvarinho (Albarino)

Oak Aging: none

Production: 5,500 cases.

U.S. retail price: \$24 (2003)

### Vinho Regional Minho "Auratus"

Fruit Source: Alvarinho and Trajadura from the Feital and Dorado estates, plus some purchased grapes.

Yields: ~45 hl/hA

Blend: 50% Alvarinho / 50% Trajadura

Oak Aging: none

Production: 5,000 cases.

U.S. retail price: \$13 (2004)

Note: The intent with this wine was to make a great Vinho Verde, but the appellation was denied for various administrative reasons.