

M.O.B



PRODUCER PROFILE

Estate owned by: Jorge Moreira, Francisco Olazabal and Jorge Borges
Winemaker: Jorge Moreira, Francisco Olazabal and Jorge Borges
Total acreage under vine: 38
Estate founded: 2011
Winery production: 10,000 Bottles
Region: DOC Dão
Country: Portugal

M.O.B. Tinto 2015

WINE DESCRIPTION

M.O.B., located in the Serra d'Estrela district of eastern Dão, is not a name that should incite fear, but curiosity. This daring joint venture is named for the three talented winemakers behind it all: Jorge Moreira of Poeira, Francisco Olazabal from Quinta do Vale Meão, and Jorge Seródio Borges of Quinta do Passadouro and Wine & Soul. The close-knit trio may have deep roots in the neighboring Douro Valley, but they unite under one desire: to represent the Dão in the truest form. While some winemakers in this region are mimicking a bolder Douro style, M.O.B. aims to craft wines that are intense, yet elegant: a style emblematic of the land.

The leading vineyard, Quinta do Corujão, sits at an altitude of 1,640 feet beside Portugal's highest mountain range, Serra da Estrela. The vines in this area are planted in poor granitic soils, forcing their roots to dig deep in search of water and other nutrients. Cool, brisk air graces the vineyards at nightfall, encouraging elevated levels of natural acidity, while the soils impart a refined mineral character to the final wines: a combination that is unmistakably Dão. The trio aims to utilize an organic approach in the vineyards and hone their skills together, as a team, to create wines with true varietal character, unassailable elegance, and a compelling presence that would be difficult to refuse.

TASTING NOTES

This is a wine with a beautiful violet color, very intense aromas of cassis, bergamot orange, and wild flowers. On the palate, it is fresh with soft tannins and pleasant acidity complimented by its velvety texture. A complex wine full of character that will evolve beautifully in the bottle over the coming years.

FOOD PAIRING

For fresh and fruitier reds, enjoy them with the grilled meats and even some types of bacalhau (saltcod) dishes that are on the heavier side, such as bacalhau com natas (saltcod "potato gratin"), bacalhau à gomes de sá (shredded saltcod baked with onions, potatoes and topped with boiled eggs, olives and parsley) or bacalhau com broa (baked saltcod crusted with a local cornbread). M.O.B. Tinto also pairs well with some Portuguese sheep's milk cheeses, such as Castelo Branco.

VINEYARD & PRODUCTION INFO

Vineyard name:	MOB
Vineyard size:	5
Soil composition:	Granite
Training method:	Royalt
Elevation:	2,145 feet
Vines/acre:	1600
Yield/acre:	1.6 tons
Exposure:	Northern / Southern
Year vineyard planted:	1990
First vintage of this wine:	2011
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	50% Touriga Nacional, 30 % Alfrocheiro, 15 % Jaen, 5 % Baga
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	2 g/L
Acidity:	5.9 g/L