# BOM MALANDRO



You can't just be a bom malandro.

It takes time, dedication, and a good eye for an opportunity. Bom Malandro leads by example. Our favourite mischievous squirrel can spot the juiciest grapes from a kilometre away and grab them before anyone else has seen them. He knows how to gather and rouse his gang, ready to cause chaos, and how to reward them properly – with a bottle (or three) of his favourite Douro DOC red. Bom Malandro knows how to behave to get what he wants – especially at the dinner table – and he knows the importance of leading by example. Are you in?



# DOC DOURO RED 2021

### THE WINE

Like Bom Malandro himself, Bom Malandro Red is a classic Douro blend. This wine is produced from a combination of several traditional Douro grape varieties sourced from the Symington family's vineyards in the sub-regions of Cima Corgo and Douro Superior. These grapes come from higher elevation vineyards – typically around 400m in altitude, – which allows for the wine's fresh and elegant profile with a distinctive fruity character.

#### VINTAGE OVERVIEW

Following a succession of very hot and dry years in the Douro, the 2021 growth cycle and harvest were some of the coolest in recent years. While large areas of Europe experienced extreme heat (with July being the hottest ever recorded in the continent), the Douro experienced an unusually cool summer with none of the heat waves that have become common in the region. Moderate conditions in 2021 encouraged slower, gradual maturations with balanced ripening, while the harvest itself was defined by three key periods of rain impacting our picking schedule. The remarkably cool nights contributed to excellent acidity and very good colour in the wines. The 2021 harvest was drawn out over six weeks, contrastingly sharply with that of 2020, which lasted less than a month.

#### WINEMAKING

To achieve a smooth and even extraction, we pump over in stainless steel vats. We seek to extract, in a balanced way, the colour and aromatic components of the grapes, suiting the tannin extraction to the wine profile we are aiming for. Lower temperature fermentation (22-24°C) allows us to create an aromatic wine, appealing and easy to drink.

# **WINEMAKERS**

Charles Symington, Pedro Correia and Hugo Almeida.

#### **GRAPE VARIETIES**

Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz, 20% Tinta Barroca, 20% Alicante Bouschet, 10%

#### **AGEING & BOTTLING**

Stainless steel vats and used 400L French oak casks. Bottled from June 2023.

# STORAGE & SERVING

Ready to drink, with ageing potential in bottle until 2026.

#### TASTING NOTE

Aromas of red fruits, with highlights of cherries and strawberries, go hand in hand with a floral component of rock rose (a wildflower common in the Douro) and forest floor. On the palate the wine is full yet rounded, revealing succulent plum flavours and just a hint of green pepper. The well-sculpted structure combines polished tannins with a bright freshness, underpinned by acidity that provides focus and balance.

# WINE SPECIFICATIONS

Alcohol: 13,8%vol.
Volatile acidity: 0,5 g/L (em ác. acético)
Total acidity: 5,8 g/L (em ác. tartárico)
pH: 3,69
Total sugars (glu+frut): < 0,6 g/L
Allergy Alert: Contains sulphites
Suitable for vegetarians and vegans