



Wine Varieties: 85% Red: Tinta Gorda / Verdelho Vermelho / Bastardo / Tinta Fina /

Tinta de Escrever / Tinta Carvalha / Olho de Rei

15% White: Donzelinho Branco / Bastardo Branco / Malvasia / Verdelho / Formosa /

(more than a dozen unidentified)

Vineyards: Carvoeira / Galharda / Corço / Fonte das Pias (90⁺ years average age)

Soils: Granit (predominance of quartz and mica) / Schist

Harvest: 10 de september 2022 / Hand-picked / 20kg Boxes / Year with excellent quality grapes

Winemaking: Foot trodden with steams in a granite mill / 24h pre-fermentation maceration /

Spontaneous fermentation (with indigenous yeasts) in stainless steel / Malolactic fermentation

Ageing: Stainless steel

Bottling: 515 bottles in May 2023

Physicochemical Characteristics: Alcohol: 13.7% | Total Acidity: 5.15 | pH: 3.66 | SO2 Total: <50 | Total Sugars: <0.5

