



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 / Rincadeiro (90⁺ years average age)

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

Harvest: 9 de September 2023 / 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: 50% Stainless steel / 50% Used Barrels

Bottling: 2750 bottles in April 2024

Physicochemical Characteristics: Alcohol: 13.1% | Total Acidity: 5.01 | pH: 3.62 | SO2 Total: <50 | Total Sugars: <0.5

