

Natus 2020 – Vinho Tinto (Red Wine)

At the heart of Vidigueira, in the southern foothills of Serra do Mendro, in poor schist soils, the bush vines that make this wine are planted in a hot climate, buffered with cool nights. The traditional grape varieties, mainly Trincadeira and Castelão, were hand-picked and foot trodden for 2 days. At the initialization of the spontaneous fermentation, they were pressed and the must kept in uncoated 19th century clay pots (Taldas) until the end of the alcoholic fermentation. The 12-month aging was made in centenary 600L barrels made of Portuguese oak and chestnut, and 300L used French barrels.

Tasting Notes

With an open color, it is complex in aroma. Red fruits in harmony with vegetal and balsamic notes, translate in the mouth lively and precise acidity, with a delicate and elegant texture.

Tecnical information

pH – 3,55

Total Acidity – 5,8g/l

Total Sugar – 0,7g/l

Alcohol -12,5%

Bottled 740 750ml bottles and 98 1500ml bottles at the family property, in November 2021

