

## Intus @natusvini 2023 – Vinho Tinto (Red Wine)

Through unique characteristics in its terroir, Vidigueira is synonymous of wine. With big temperature amplitude between day and night, the protection of Serra do Mendro promotes the maintenance of morning humidity in the vineyards. Mainly fractures schist soils and typical grape varieties, deeply adapted to the region, translate into the glass, the heritage of a land of wine.

In old vineyards, Trincadeira and Aragonez grapes, are harvested by hand. The ripening point chosen, seeks fresh fruit, crisp acidity and lightness of body.

Low intervention winemaking begins with foot treading. The start of spontaneous fermentation takes it to the press and only the liquid fraction is sent to small stainless-steel tanks. With total aging in a stainless-steel tank, the purity of the fruit and the natural texture of the wine are maintained without intervention.

After decanting, we bottle an unfiltered, unstabilized wine.

### Tasting Notes

This wine presents a beautiful ruby red hue and a vivid aroma of fresh red fruits, where cherry notes lead the way. On the palate, a light body paired with crisp acidity creates a delightful texture, complemented by supple, gentle tannins. Ready for immediate enjoyment, it enhances any table setting and pairs perfectly with pleasant company.

### Technical information

pH – 3.50      Total Acidity – 5.6g/l      Total Sugars – 0.5g/l      Alcohol -12.5%      Caloric Value 76Kcal/100ml.

7.254 750ml bottles were produced, on the family property, in June 2023. It is recommended to consume it at 16°C.

