

Natus 2022 – Vinho Branco

At the heart of Vidigueira, in the southern foothills of Serra do Mendro, in poor schist soils, the vines are planted in a hot climate, buffered with cool nights. The traditional grape varieties, mainly Roupeiro, Antão Vaz and Gouveio, were hand-picked and foot trodden for 2 days. At the spontaneous start of fermentation, the grapes were pressed and the must kept in 19th century clay pots (Talhas) and used oak barrels until the end of the alcoholic fermentation. The wine ages for 8 months in full lees, with a slight agitation every month.

After settling, we bottle a slightly filtered, unstabilized wine.

Tasting Notes

Lemon color, with green highlights. Citrus aroma, notes of stone fruit and white pulp. Complex in the palate, the reactivity delivered by the tannins extracted during the skin contact, give freshness and texture. Harmonious, dense and wide, it calls for rich dishes at the table in winter time, and warm long nights, in the summer.

Technical information

pH – 3,40 Acidez Total – 5,5g/l Total Sugar – 0,7g/l Alcohol -12,5% Caloric Value - 77Kcal/100ml.

2.460 750ml, and 16 1.500ml bottles were produced, on the family property, in June 2023. It is recommended to consume from 10 to 12°.

