

Natus 2021 – Vinho Branco (White wine)

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 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.

Tasting Notes

With a citrus color, it is complex and deep in aroma. Dense and wide in the palate, have notes of stone fruit and white pulp. The 2 days of skin contact, give reactivity of fine and juicy tannins, delivering freshness and texture.

Technical information

pH – 3,35

Total Acidity – 5,9g/l

Total Sugar – 0,7g/l

Alcohol -12,5%

Bottled 920 750ml bottles and 8 1500ml bottles at the family property, in May 2022

