

## Natus 2022 – 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 (Talhas) 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.

After decanting, we bottle an unfiltered, unstabilized wine.

### Tasting Notes

Vibrant ruby red. Balsamic aroma with spices wrapped in fresh red fruit. Notes of forest floor, delicate and very fine tannins with reactive acidity in the mouth. Tense, crunchy and elegant texture. Freshness and delicacy are its character and identity, never tiring, unfolding several layers of flavors, challenging the senses and delivering at the table.

### Technical information

pH – 3,59      Total Acidity – 5,6g/l      Total Sugar – 0,5g/l      Alcohol -13,0%      Caloric Value 78Kcal/100ml - 78Kcal.

4.560 750ml, and 100 1.500ml bottles where produced, on the family property, in January 2023. It is recommended to consume it at 16°C

