



Vinho Branco 2023

Soil: Clay-limestone

Vineyards age: 10 to 29 years old

Grape varieties: Fernão Pires and Arinto

Fermentation: in used french oak barrels

Aging: 10 months in used french oak barrels and chestnut barrels

Alcohol: 12%

SO2 Total: Not added

Direct pressing, fermentation, and aging in used 225-liter oak barrels for 10 months.
Not filtered or fined.

Vinified without the addition of enological products, without the addition of sulfur.

TUOTTAJA

Humus - Encosta da Quinta

MAA / ALUE

Portugali - Lisboa

PULLOKOKO

0,75

HINTA

*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders :

Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi

Kai Autio 0503525653 kai.autio@careliawines.fi