



Vinho Branco Outra Curtimenta 2023

Soil: Clay-limestone

Vineyards age: 10 to 29 years old

Grape varieties: Touriga Nacional, Fernão Pires and Arinto

Fermentation: with skin contact

Aging: 8 month in used french oak barrels and chestnut barrels

Alcohol: 12.5%

SO2 Total: Not added

Touriga Nacional with direct pressing, spontaneous fermentation with indigenous yeasts. Maceration for 3 months with the skins of Fernão Pires, Arinto, and Sauvignon Blanc. Aged in oak and chestnut barrels for 8 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 :

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