



Vinho Palheto 2022

Soil: Clay-limestone

Vineyards age: 12 to 31 years old

Grape varieties: Touriga Nacional, Fernão Pires, Arinto

Fermentation: with skin contact

Aging: 10 months in used french oak barrels

Alcohol: 12%

3 hours of maceration for Touriga Nacional. 30 days of maceration for Fernão Pires and Arinto. Spontaneous fermentation with indigenous yeasts. Aged for 10 months in used French oak barrels. Not filtered or fined.

TUOTTAJA

Humus - Encosta da Quinta

MAA / ALUE

Portugali - Lisboa

PULLOKOKO

0,75

HINTA

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* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders :

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

Kai Autio 0503525653 kai.autio@careliawines.fi