



## Deriva Vinho Tinto 2015

Soil: Clay-limestone

Vineyards age: 11-30 years old

Grape varieties: Touriga Nacional

Fermentation: used oak barrels

Aging: 12 months in old oak barrels

Alcohol: 12%

SO2 Total: zero added

Eight-day maceration. Spontaneous fermentation with indigenous yeasts. Aged for 12 months in used French oak barrels. Unfiltered and unfined. Vinified without the addition of enological products or sulfur.

|            |                           |
|------------|---------------------------|
| TUOTTAJA   | Humus - Encosta da Quinta |
| MAA / ALUE | Portugali - Lisboa        |
| PULLOKOKO  | 0,75                      |
| HINTA      | *                         |

\* hintatiedot näkyvillä vain kirjautuneille

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