

## NATURALMENTE

## GRAPES

100% Arinto

## TASTING NOTES

We love Arinto and it is our flagship white wine. With high natural acidity and low alcoholic degree Arinto has the ability to age very well.

When handled correctly it can show off its fantastic Burgundian-like style. 50% of this wine was aged in 500L new French oak barrels for 5 months.

A truly elegant example of the super potential of this variety. Beautiful pear and green apple fruit, buttermilk, quince, and subtle vanilla.

## PAIRING SUGGESTIONS

A great wine with delicate flavours and rich sauces. With high natural acidity it is a great wine for duck confit. It also works well with mushroom dishes like risotto and soft cheeses.



## CELLARING POTENTIAL

A beautiful wine now but a wine that will reward patient Cellaring over the next 10 years.

## TECHNICAL DETAILS

Alcohol: 12.5%  
Tartaric Acid: 6.4 g/L  
pH: 3.30  
Residual Sugar: 1.2g/L

MINIMAL INTERVENTION  
MAXIMUM ATTENTION

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.