

GRAPES

A test vineyard, field blend of Fernão Pires, Arinto, Encruzado, Antão Vaz, Viosinho, Cercial, Riesling, Chardonnay & Sauvignon Blanc

TASTING NOTES

Feito À Mão (Hand Made) is a fitting name for this wine as in every step of the winemaking process, including picking, destemming, fermentation and bottling was completely made by hand.

Fermented on stalks and skins for 270 days in traditional 500L 'Talha' before racking, and one month in French oak prior to bottling. This wine is an ode to traditional techniques.

Amazingly clean & bright in the glass without any oxidative colour. On the nose it shows aromas of bright white flowers with hints of chamomile and fresh fruits. The palate is complex and textural, rich but at the same time well defined and long.

PAIRING SUGGESTIONS

This is a very food friendly wine lending itself to work across a wide range of seafood, shellfish and rice dishes. Where it really shines is when it is paired with slow roast Iberico Pork belly. Mmmm!

**CELLARING POTENTIAL**

The wine will continue to develop in the bottle over the next 3-5 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.