

GRAPES

Alicante Bouschet 35%
Touriga Nacional 35%
Trincadeira 25%
Cabernet Sauvignon 5%

TASTING NOTES

These four varieties were co-fermented in stainless steel before undergoing a long, slow malolactic fermentation. This process allows for the complete harmonization of the varieties as one, with the best attributes of each working in synergy.

50% of the blend was matured for 10 months in used 500L French oak barrels.

This a soft, savoury blend with elegant black fruit, earth, truffle flavours. Medium bodied with a well-rounded elegant, toned structure and a long fine finish of soft drying tannins.

PAIRING SUGGESTIONS

A really great wine for grilled lamb chops, a thick cut steak & frites, or even a Middle Eastern mixed grill with all the trimmings.

**CELLARING POTENTIAL**

While in perfect harmony on release this wine will develop beautifully over the next 10 years and will reward those who can be patient enough to give this the time it deserves.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 5.9g/L
pH: 3.63
Residual Sugar: 2.8g/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.