

GRAPES

100% Semillon

TASTING NOTES

Another French variety and one that is not so common in Portugal. Often associated with making sweet wines, here we wanted to create a dry white style with low alcohol and high natural acidity.

A small portion of this wine (15%) was aged in 500L new French oak barrels for 5 months to add texture and definition.

Bone dry with citrus- lemon and lime fruits as well as lemon grass green apple and a fine mineral finish.

PAIRING SUGGESTIONS

As a young wine this pairs really well with simply grilled or fried seafood. Fully mature it is a perfect match for slow roast pork or poultry such as pheasant.

**CELLARING POTENTIAL**

Will drink well on release but also has the potential to develop and age well for up to 10 years or more.

TECHNICAL DETAILS

Alcohol: 11.5% Vol
Tartaric Acid: 5.5 g/l
p.H: 3.40
Residual Sugar: 1.2 g/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.