

NATURALMENTE

GRAPES

100% Alicante Bouschet

TASTING NOTES

Fermenting and aging wines in clay amphorae is tradition dating back 6000 years. We are proud to say that this ancient way of making wine is alive and well at ODE. This age-old technique is used here to produce a modern style of wine that truly highlights the variety.

A vibrant, expressive, powerful, textured, and yet elegant wine made from 100% Alicante Bouschet. Fermented and matured for 12 months in traditional clay amphorae. Minimal intervention wine making at its best!

PAIRING SUGGESTIONS

The perfect accompaniment to slow braised lamb or beef shanks as well as rich hearty stews.

Its texture and focus also makes it a great wine for mature hard cheeses like Parmigiano Reggiano or Serra do Estrela.



CELLARING POTENTIAL

This well-structured wine will continue to develop complexity and become even more elegant and expressive over the next 10 years.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.6g/L
pH: 3.66
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.