

NATURALMENTE

GRAPES

70% Arinto
30% Fernão Pires

TASTING NOTES

Our 'Enóloga' wines represent unique, limited expressions of the best of our vineyards in any given year.

Two barrels were identified as being special and so were reserved from our 2022 vintage, with the idea of making this wine.

One barrel of 100% Arinto and one barrel of 50% Arinto 21. 50% Fernão Pires. The wines spent 12 months in new French Oak puncheons (500L) before being blended prior to bottling.

This wine is the result of the of the 'Maximum Attention' that our winemaker, Maria Vicente, pays to each and every wine, and in this case each barrel.

Incredibly complex on the nose with aromas of toasted hazelnuts, creme brulee and pear. Rich and full bodied on the pallet, but with a focus and a fantastic depth of flavour that sails across your pallet The finish is elegant, long and fine. This is an ode to the 2022 vintage.

PAIRING SUGGESTIONS

A wine of this calibre deserves something special like poached lobster tail with truffle butter. Cheers!



CELLARING POTENTIAL

This wine is ready to drink on release and will continue to deepen in complexity for the next 10 years.

TECHNICAL DETAILS

Alcohol: 13%
Tartaric Acid: 6g/L
pH 3.38
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.