

NATURALMENTE

GRAPES

100% Fernão Pires

TASTING NOTES

Indigenous to the region.

Fernão Pires is a versatile variety that can make many different styles of wines. Here our aim was to make highlight the tropical fruit characters while making a well-structured, food friendly wine. 50% of this wine was aged in 500L new French oak barrels for 5 months.

Bold and fresh with tropical fruit, nettles, and herbs. Well integrated oak playing a supporting role and adding great texture to the wine.

PAIRING SUGGESTIONS

A very food friendly style that will work well with seafood and salads but also with grilled pork or veal.



CELLARING POTENTIAL

This wine will continue to develop in complexity over the next 3 years in the bottle.

TECHNICAL DETAILS

Alcohol: 13.5%
Tartaric Acid: 5.4 g/L
pH: 3.46
Residual Sugar: 1.6g/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.