

NATURALMENTE

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 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.