



VINEYARD DESCRIPTION

Grape origin: Cima Corgo  
Grape varieties: 40% Touriga Nacional, 40% Touriga Franca, 20% Tinta Roriz  
Altitude: 100 to 500 meters  
Soil geology: Schist  
Vine age: > 30 years

HARVEST 2023

The 2022/2023 viticultural year was once again atypical, marked by a warm and rainy winter, a very hot and dry spring, and a hot summer — considered normal due to rainfall in June and September. The 2023 harvest produced heavier berries with higher levels of assimilable nitrogen and total tannins. It was an extraordinary year for crafting high-quality wines, with good concentration and medium-high acidity.

VINIFICATION

Manual harvest with grape pre-selection. Transport was carried out in 20 kg boxes to preserve the quality of the grapes. In the winery, they were destemmed, crushed and transferred to stainless steel vats where both alcoholic and malolactic fermentations took place.

AGING

22 months in stainless steel vats.

BOTTLING

Date | March 2025  
Bottle | Borgonha Nova Canela.  
Cork | Natural Cork



750 ml bottles  
50.533 units  
1.5 L bottles  
400 units



TECHNICAL INFORMATION

Alcohol: 13.5% | Total Acidity: 4.9 g/L | Volatile Acidity: 0.7 g/L | pH: 3.7 | Total Sugars: <2 g/L