



VINEYARD DESCRIPTION

Grape origin: Baixo Corgo
Grape varieties: 40% Verdelho, 20% Viosinho, 20% Gouveio, 10% Códèga do Larinho and 10% Malvasia Fina
Altitude: 50 to 500 meters
Soil geology: Schist
Vine age: > 25 years

HARVEST 2024

The 2023/2024 viticultural year was warm with average rainfall compared to historical data. The 2024 harvest occurred later than usual, with a higher number of grape clusters, less dehydration in the berries, and excellent average cluster weight — all contributing to a high-yield year. With grapes in excellent phytosanitary condition, this was a year of above-average production and great quality potential.

VINIFICATION

Our production process began with the reception of grapes in small 20kg boxes, ensuring their quality was preserved. The grapes were fully destemmed, gently crushed and pressed to separate the juice from the solids; then cold-settled for 24 to 48 hours to increase purity. Alcoholic fermentation occurred spontaneously in our stainless steel vats, with temperature control to maintain ideal conditions. Finally, the wine aged on fine lees, giving it depth and complexity.

AGING

7 months in stainless steel vats.

ENGARRAFAMENTO

Date | April 2025
Bottle | Borgonha Nova Canela
Cork | Natural Cork



750 ml bottles
27.800 units

1.5 L bottles
100 units



TECHNICAL INFORMATION

Alcohol: 12.5% | Total Acidity: 5.2 g/L | Volatile Acidity: 0.3 g/L | pH: 3.4 | Total Sugars: <2 g/L