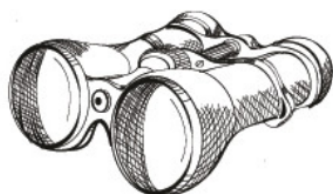


SUSANA ESTEBAN

PROCURA

NA ÂNFORA '2018



The Procura na Ânfora comes from an exceptional vineyard of 85 years, located at 700 meters of altitude in the Serra de São Mamede.

Amphoras, or Talha, are the traditional system of vinification on Alentejo, although the "Branco de Talha" (White wine amphora) were traditionally fermented with skin contact and without temperature control.

The Procura na Ânfora is vinified after it has been pressed and decanted with temperature control to preserve the characteristics of the extraordinary vineyard from which the grapes come.

DOC _ Regional Alentejano

VARIETIES _ Mix of traditional Portuguese varieties.

HARVEST _ Hand-picked to 20Kg boxes and carefully selected at the cellar.

VINIFICATION _ In amphorae of red clay.

AGEING _ For 6 months in the same amphoras.

BOTTLING _ March 2019

PRODUCTION _ 4.815 bottles

TASTING NOTE

The nose is intense and complex, very mineral and with citrus notes. In the mouth it is deep and full bodied, a perfect symbiosis of the minerality and freshness of the Serra de São Mamede, with the elegance of the Amphoras.

ALCOHOL _ 12.5 **TOTAL ACIDITY** _ 5.4 **pH** _ 3.35