

Intus @natusvini 2024 – Vinho Branco

Through unique characteristics in its terroir, Vidigueira is synonymous of wine. With big temperature amplitude between day and night, the protection of Serra do Mendro promotes the maintenance of morning humidity in the vineyards. Mainly fractures schist soils and typical grape varieties, deeply adapted to the region, translate into the glass, the heritage of a land of wine.

In old vineyards, Roupeiro Antão Vaz and Arinto grapes, are harvested by hand. The ripening point chosen, seeks fresh fruit, crisp acidity and lightness of body. Low intervention winemaking begins with foot treading. The start of spontaneous fermentation takes it to the press and only the liquid fraction is sent to small stainless-steel tanks. With total aging in a stainless-steel tank, the purity of the fruit and the natural texture of the wine are maintained without intervention. After settling, we bottle a slightly filtered, unstabilized wine.

Tasting Notes

Crystal clear with yellow reflections. Expressive aromas of stone fruit and white flowers, layered with notes of citrus peel and subtle herbal hints. On the palate, it is vibrant and remarkably fresh, with lively acidity and a juicy texture. Young, tense and precise, it favors freshness and lightness. Ready for immediate enjoyment, always comfortable at the table and among good company.

Technical information

pH – 3,41 Total Acidity – 5.0g/l Total Sugars – 0.5g/l Alcohol -12,0% Caloric Value 70Kcal/100ml.

4,853 750ml bottles were produced, on the family property, in July 2025. It is recommended to consume it from 10 to 12°C.

