

# - SAROTO -

VINHO BRANCO | WHITE WINE | VIN BLANC

Produzido e Engarrafado por / Produced and Bottled by / Mis en Bouteille par

ARRIBAS WINE COMPANY

Em Bemposta, Mogadouro, Portugal

PRODUTO DE PORTUGAL | PRODUCT OF PORTUGAL | PRODUIT DU PORTUGAL

The 2021 growing season was nearly a perfect one as we witnessed very moderate conditions during maturation. In fact, because summer was not hot and nights were unusually cold, maturation was slow and gradual contributing for excellent acidity in the wines. The grapes used to make Saroto White 2021 were hand harvested into 20 Kg cases on September 8th and were foot trodden in a traditional lagar totaling three days of skin maceration. After this period, the grapes were pressed and the juice was racked into used french oak barrels. Kept in barrel over lees for 7 months, the juice fermented naturally with indigenous yeast and without temperature control (wild fermentation) finishing both alcoholic and malolactic fermentations.

This wine is unfiltered and unfiltered and may present deposit over time.



## TECHNICAL SHEET



Producer  
ARRIBAS WINE COMPANY

Training  
GOBELET

Region  
TRÁS-OS-MONTES

Farming  
TRANSITION TO ORGANIC

Vineyard Age  
51 YEARS OLD

Yeast  
INDIGENOUS

Soil  
DECOMPOSED GRANITE, QUARTZ AND CLAY

Alcohol  
12%

Altitude  
650 - 700 M

Total Acidity (g/dm<sup>3</sup>)  
4.5

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm<sup>3</sup>)  
0.75

Harvest  
SEPTEMBER 8TH

pH  
3.75

Grapes  
TRADITIONAL WHITE VARIETIES FROM  
ARRIBAS

Total Sulphites (mg/l)  
49

Total Sugars  
< 0.7

Production  
8000 BOTTLES

Vegan Friendly (Not Certified)

