

- SAROTO -



VINHO TINTO | RED WINE | VIN ROUGE

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 2019 growing season was a very good one as, apart from one big hail storm, it was very balanced and regular. The grapes used to make Saroto NatCool Red 2019 were hand harvested into 20 kg cases over the last week of August. They were foot trodden in a traditional lagar and macerated for 2 days allowing the juice to start fermenting naturally with indigenous yeast and without temperature control (wild fermentation). After this period, the grapes were pressed and racked into used French Oak Barrels (30%) and the rest to a stainless steel tank (70%) where alcoholic and malolactic fermentations were finished. The wine aged for 9 months on these barrels on fine lees.

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
70 - 90 YEARS

Yeast
INDIGENOUS

Soil
DECOMPOSED GRANITE, QUARTZ AND CLAY

Alcohol
11,5%

Altitude
550 - 650 M

Total Acidity (g/dm³)
5.0

Climate
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm³)
0.6

Harvest
LAST WEEK OF AUGUST

Total Sugars(g/dm³)
<0.6

Grapes
TINTA GORDA, TINTA SERRANA, BASTARDO,
RUFETE, ALVARELHÃO, ALFROCHEIRO,
VERDELHO, MALVASIA, BASTARDO BRANCO,
POSTO BRANCO, FORMOSA... - 85% RED AND
15% WHITE

pH
3.84

Total Sulphites (mg/l)
24

Vinification
WHOLE BUNCH FOOT TRODDEN. 70% AGED
IN STAINLESS STEEL TANK AND 30% IN
USED BARRELS FOR 9 MONTHS

Production
2200 BOTTLES

Vegan Friendly (Not Certified)

