



TINTO DE ÂNFORA 2024

Grape Variety(ies): Negra Mole, Castelão

Appellation: Vinho Biológico Regional Algarve

Vinification: Whole bunches, destemmed, direct to the vat, spontaneous static fermentation, cuvaison for 4 months, followed by pressing. No filtration. Aged in bottle for 12 months.

Winemaker: Joana Maçanita

Alcohol: 12.5%

Residual sugars: 1.7g/L

Fermentation temperature: 22°C

Malolactic fermentation: Yes

Skin contact: 120 days

Total acidity: 5.43 g/L

Bottles: 1086 of 0.75 L

Release date: October 2025

Serving Temperature: Between 14°C and 16°C

Tasting Notes: Deep ruby color with earthy and red fruit notes on the nose. Unctuous texture on the palate, with lively red fruit notes and a seamless finish.

Food Pairing: Ideal with salmon, red tuna, dark meat stews, local cheeses.