

- 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 2020 growing season experienced a more rigorous and long winter and a mild summer except for a few very hot days. The grapes used to make Saroto Red 2020 were hand harvested into 20 kg cases over the first week of September. 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 a stainless-steel tank where alcoholic and malolactic fermentations were finished. The wine aged for 9 months on fine lees.

This wine is unfinned 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

650 - 700 M

Total Acidity (g/dm³)

5.44

Climate

MEDITERRANEAN WITH ATLANTIC INFLUENCE

pH

3.76

Harvest

FIRST WEEK OF SEPTEMBER

Total Sulphites (mg/l)

50

Grapes

TRADITIONAL VARIETIES FROM ARIBAS -
85% RED AND 15% WHITE

Vinification

FOOT TRODDEN AND AGED FOR 9 MONTHS

Production

1450 BOTTLES

1 LITER BOTTLES

Vegan Friendly (Not Certified)

