

RAZA

CURTIMENTA

Product: Natural Orange Wine

Grape Variety: Avesso

Vintage: 2023

Alcohol: 12,5% vol.

Total Acidity: 5,3 g (tartaric acid)/l

Residual Sugar: <1,50 g/l

pH: 3,57

WINEMAKING PROCESS

This RAZA ORANGE NAT is fermented in granite “lagares”

The grapes are harvested at the optimum point of maturation, destemmed and placed in centuries-old granite tanks.

Fermentation is carried out by indigenous yeasts and, when about two-thirds of the fermentation is completed, the wine is racked to stainless steel vats where fermentation will end.

After alcoholic fermentation, the wine is decanted and when it is clean it is bottled

TASTING NOTES

Due to the prolonged contact with the skins and seeds during fermentation, the wine has a golden color and a greater structure.

On the nose, aromas of laurel and tangerine peel stand out, in the mouth it is dry with great structure and persistence. Suitable for vegans.


FOOD PAIRINGS

Roast meats, fatty fish and strong cheeses


RECOMMENDATIONS

Service temperature between 10° - 12°C.





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PT: Vinho de Lagar.
 M.M 1922 - Conservação dos
 lagares por Miguel Maria
 Teixeira Coelho



 EN: Wine from the "Lagar"
 M.M 1922 - Refers to the construction
 of the "lagares" by Miguel Maria
 Teixeira Coelho

RAZA CURTIMENTA
VINHO REGIONAL MINHO | BRANCO | WHITE WINE | 2023

Este vinho branco de curtimenta é produzido a partir de uvas brancas: inteiros fermentados em lagares centenários de granito, utilizando a tradicional pisa a pés com leveduras indígenas, pedicelas e granhas para a obtenção de um vinho branco de alta qualidade. Este vinho branco de curtimenta é adequado para acompanhar pratos de peixe, carnes brancas, carnes assadas, pratos quentes e queijo forte. Adequada a vegetais. Servir a 10-12°C. Siga o a criar depósito.

This wine with maceration is made from white wine grapes fermented in centuries-old granite "lagares", using the traditional foot-treading with indigenous yeasts, stems and pulp to create an orange hue with a complex bouquet of aromas. It is suitable for fish and strong cheeses. Serve at a 10-12°C. Subject to deposit.

12,5% vol | 12,5% Alc. by Vol. | 750ml
 Produzido e engarrafado por: Produced and bottled by:
 Quinta da Raza, Lda. | Celário de Basto - Portugal
 PRODUCT OF PORTUGAL | www.quintadaraza.pt

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WINE MODERATION
 CHOOSE SHARE & CARE

TN 0000 0000000 0
 Decree-Law 11/94/2012, de 20 de Abril
 x 0,50LTL
 Seal of Guarantee

SELO DE GARANTIA
MINHO
 COMISSÃO DE VITICULTURA DA
 REGIÃO DOS VINHOS VERDES

CONTEÚDO: 0,50LITROS - 17 FL. OZ. (500ML)
 CONTIENTES: 0,50LITROS - 17 FL. OZ. (500ML)