

## Natus 2023 – Vinho Branco

At the heart of Vidigueira, in the southern foothills of Serra do Mendro, in poor schist soils, the vines are planted in a hot climate, buffered with cool nights. The traditional grape varieties, mainly Roupeiro, Antão Vaz and Gouveio, were hand-picked and foot trodden for 2 days. At the spontaneous start of fermentation, the grapes were pressed and the must kept in 19th century clay pots (Talhas) and used oak barrels until the end of the alcoholic fermentation. The wine ages for 8 months in full lees, with a slight agitation every month.

After settling, we bottle a slightly filtered, unstabilized wine.

### Tasting Notes

Straw yellow colour. Aroma of fresh apples, white flowers, with layers of stone fruit and dried fruit. In the mouth, the skin contact is translated to fine tannins, saline notes and great volume, making it gastronomic, with great complexity. Harmonious, dense and wide, it calls for rich dishes at the table in winter time, and warm long nights, in the summer.

### Technical information

pH – 3,40      Acidez Total – 5,4g/l      Total Sugar – 0,6g/l      Alcohol -12,5%      Caloric Value - 77Kcal/100ml.

2.910 750ml, and 12 1.500ml bottles were produced, on the family property, in July 2024. It is recommended to consume from 10 to 12°.

