

SUSANA ESTEBAN

PROCURA NA ÂNFORA 2023

White Alentejo DOC Wine

This wine is the result of my incessant search for very old vines in Serra de São Mamede, 700 meters above sea level. I have been recovering them over the years. It was aged for 8 months in clay Amphorae, to preserve the vineyard's identity.

VARIETIES

Traditional Varieties from Serra de São Mamede.

HARVEST

By hand in 20 Kg boxes with a rigorous selection before entering the winery.

BOTTLING

22 August 2024

PRODUCTION

2708 garrafas

ALCOHOL

12,5%

TOTAL ACIDITY

5,8

pH

3,22

TASTING NOTE

The nose is intense and complex, very mineral and with citrus notes. In the mouth it is deep and full-bodied, a perfect symbiosis of the minimality and freshness of the Serra de São Mamede with the elegance of the Amphorae.

