

RAZA – ORANGE NAT



Product: Natural Orange Wine

Grape Variety: Avesso

Vintage: 2021

Alcohol: 12% vol.

Total Acidity: 6,9 g (tartaric acid)/l

Residual Sugar: <1,50 g/l

pH: 3,53

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.

FOOD PAIRINGS

It can be drunk with more intense food and can even accompany red meat dishes.

RECOMMENDATIONS

Service temperature between 10° - 12°C.

RAZA ORANGE-NAT
VINHO BRANCO DE CURTIMENTA
ORANGE WINE

Com este Orange Wine, damos continuidade a uma forma ancestral de produzir os nossos vinhos, deixando os ferredos indígenas efectuarem a fermentação em lagares tradicionais. As uvas foram fermentadas juntamente com as películas e grãos, o que confere a este vinho uma cor intensa e uma estrutura extraordinária. Seco e encorpado, este vinho carrega consigo notas de especiarias, casca de laranja e flores de amêijoas. Os taninos conferem uma estrutura e riqueza que acompanha bem a uma grande variedade de alimentos.

With this Orange Wine, we continue an ancestral way of producing our wines, letting indigenous yeasts carry out the fermentation in traditional "lagares". The grapes were fermented with the skins and seeds, which gives this wine an intense color and an extraordinary structure. Dry and full-bodied, this wine is loaded with notes of spices, tangerine peel and tree blossoms. The tannins create a good structure and richness which pairs well with a wide variety of foods.

PRODUZIDO E ENGARRAFADO POR: PRODUCED AND BOTTLED BY:
QTA. DA RAZA, LDA. 4890-571 PENEIRELOS - PORTUGAL
PRODUTO DE: PRODUCT OF: PORTUGAL
WWW.QUINTADARAZA.PT

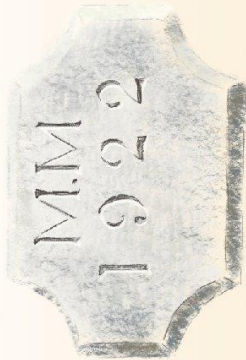
750ml 12% vol.
12% Alc.by Vol.

CONTÉM SULFITOS / CONTAINS SULFITES
ENTÃO SULFITE / INNEHALER SULFITER
VV 1900
DESIGN POR CESAR MOIRA



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

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



RAZA
ORANGE-NAT

