

- 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 last week of August. They were foot trodden in a traditional lagar, macerated for 4 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 used French Oak Barrels where alcoholic and malolactic fermentations were finished. The wine aged for 9 months on these barrels on fine lees.

This wine is unfiltered and unfiltered and may present deposit over time.



TECHNICAL SHEET



Producer

ARRIBAS WINE COMPANY

Training

GOBLET

Region

TRÁS-OS-MONTES

Farming

TRANSITION TO ORGANIC

Vineyard Age

70 - 90 YEARS

Yeast

INDIGENOUS

Soil

QUARTZO, GRANITO E ARGILA DECOMPOSTOS

Alcohol

12,5%

Altitude

650 - 700 M

Total Acidity (g/dm³)

5.5

Climate

MEDITERRANEAN WITH ATLANTIC INFLUENCE

pH

3.74

Harvest

LAST WEEK OF AUGUST

Total Sulphites (mg/l)

50

Grapes

TRADITIONAL VARIETIES FROM ARIBAS: 70%
RED, 30% WHITE

Vinification

FOOT TRODDEN AND AGED FOR 9 MONTHS IN
BARREL

Production

4500 BOTTLES

Vegan Friendly (Not Certified)

