

# - SAROTO -

## VINHO | WINE | VIN

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 with the exception of a few very hot days. The grapes used to make Saroto Rosé 2020 were hand harvested in 20 Kg cases over the third week of August. They were foot trodden in a traditional lagar, macerated for 3 hours followed by pressing and racking into used french and austrian oak barrels. Kept in barrel over lees for 7 months, the juice fermented naturally with indigenous yeast and without temperature control (wild fermentation) finishing both alcoholic and malolactic fermentations.

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



## TECHNICAL SHEET



Producer  
ARRIBAS WINE COMPANY

Training  
GOBELET

Region  
TRÁS-OS-MONTES

Farming  
TRANSITION TO ORGANIC

Vineyard Age  
70 - 90 YEARS

Yeast  
INDIGENOUS

Soil  
DECOMPOSED GRANITE, QUARTZ AND CLAY

Alcohol  
12,0%

Altitude  
650 - 700 M

Total Acidity (g/dm<sup>3</sup>)  
5.8

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

pH  
3.44

Harvest  
THIRD WEEK OF AUGUST

Total Sulphites (mg/l)  
50

Grapes  
TRADITIONAL VARIETIES FROM ARIBAS -  
50% RED AND 50% WHITE

Vinification  
FOOT TRODDEN AND AGED FOR 7 MONTHS IN  
BARREL

Production  
1200 BOTTLES

Vegan Friendly (Not Certified)

