

RAZA

LAGARES

Product: Red Natural Wine

Grape Variety: Vinhão

Vintage: 2023

Alcohol: 12,5% vol.

Total Acidity: 7,9g (tartaric acid)/l)

Residual Sugar: <1,5 g/l

pH: 3,31

WINEMAKING PROCESS

With this RAZA TINTO NAT, we return to an ancestral way of producing our wines. This is because we let nature dictate the fermentation with wild yeasts, but also because the vines that gave rise to this wine are descendants from the "seeds" left by one of our most nostalgic and old, now restructured, vineyard of Vinhão. The grapes are traditionally trodden by foot in century-old stone "lagares" (stone tanks), the wine is then decanted and bottled. Due to the minimum of human intervention, the wine may have sediment.

TASTING NOTES

This wine is dark red, packed with black fruit flavours. The high acidity is the expression of the grape characteristics and of the terroir. Because of the low intervention, natural sediments may occur. Suitable for vegans.

FOOD PAIRINGS

Barbecue meat, lamprey, octopus and fatty fish

RECOMMENDATIONS

Service temperature between 10° - 12°C.



RAZA LAGARES

VINHO REGIONAL MINHO TINTO RED WINE 2023

Com este tipo natural, voltamos a uma forma ancestral de produzir os nossos vinhos, com mínima intervenção humana. A fermentação ocorre em lagares centenarios de granito, utilizando a tradicional pisa a pt com leveduras indígenas. Vinho não filtrado com aroma a frutos vermelhos e amores silvestres. Ideal com pratos de carnes, legumes, tempoa, engula, peixe e pratos quentes. Adequado a vegetais. Semir a 12-14°C. Semir a 12-14°C.

With this natural red wine, we have returned to an ancient way of producing our wines, with minimal human intervention. Fermentation takes place in centuries-old granite "lagares", using traditional foot treading with indigenous yeasts. Unfiltered wine with aromas of red fruits and blackberries. Ideal with braised meats, lamprey, red, octopus and fatty fish. Suitable for vegetals. Serve at 12-14°C. Subject to deposit.

12,5% vol | 12,5% Alc. by Vol. | 750ml

Produção e engarrafado por: Produced and bottled by: Quinta da Raza, lda. Celvico de Basto - Portugal

PRODUCT OF PORTUGAL | www.quintadaraza.pt





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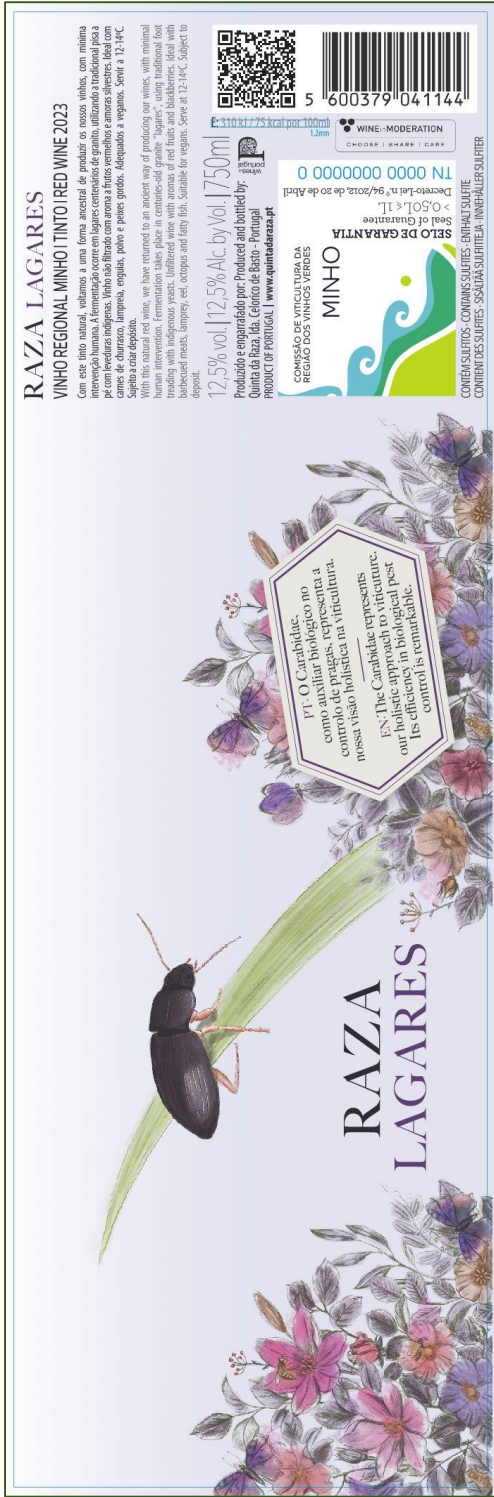


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Selo de Garantia
 > 0,50L < 1L
 Decreto-Lei nº 94/2012, de 30 de Abril

MINHO
 REGIÃO DOS VINHOS VERDES

CONTEÚDO EM SULFITE: ENHAUS SULFITE
 CONTENT DES SULFITES: SÉALHA SULFITEJA: ANNEHÄLLER SULFITER



PT: O Carabidae, como auxiliar biológico no controlo de pragas, representa a nossa visão holística na viticultura.

EN: The Carabidae represents our holistic approach to viticulture control, is remarkable.

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