

# RAIOLA

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

Raiola is a special blend from the 2019 vintage year. It began as a fermentation of solely red grapes, from 4 different old vineyards, that were whole bunch foot trodden in a traditional stone lagar and fermented/macerated for 4 days. After that time, the grapes were pressed and the wine racked into 6 used french and austrian oak barrels and 1 new french oak barrel, where it fermented and aged for 10 months. After those 10 months, those 7 barrels were blended with 4 barrels of pressed wine that originated from the vinification of two old vineyards (with a field blend similar to that of Saroto Tinto, a mixture of red and white grapes). The final blend brought together the intensity and structure of the red grapes vinified on their own with the elegance, freshness and lightness of the natural field blend of the old vineyards of the Arribas area. It originated a truly special wine for Arribas Wine Company and a new expression of the vineyards.



TECHNICAL SHEET	
-----------------	--

Producer  
ARRIBAS WINE COMPANY

Training  
GOBELET

Region  
TRÁS-OS-MONTES

Farming  
TRANSITION TO ORGANIC

Vineyard Age  
>70 YEARS OLD

Yeast  
INDIGENOUS

Soil  
DECOMPOSED GRANITE, QUARTZ AND CLAY

Alcohol  
12%

Altitude  
550 - 700 M

Total Acidity (g/dm³)  
5.8

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm3)  
0.8

Harvest  
EARLY SEPTEMBER

Total Sugars (g/dm3)  
<0.6

Grapes  
TINTA GORDA, TINTA SERRANA, BASTARDO,  
RUFETE, ALVARELHÃO, ALFROCHEIRO,  
VERDELHO, MALVASIA, BASTARDO BRANCO,  
POSTO BRANCO, FORMOSA...

pH  
3.67

Total Sulphites (mg/l)  
50

Production  
3300 BOTTLES

