

Natus 2023 – Vinho Tinto (red Wine)

At the heart of Vidigueira, in the southern foothills of Serra do Mendro, in poor schist soils, the bush vines that make this wine are planted in a hot climate, buffered with cool nights. The traditional grape varieties, mainly Trincadeira and Castelão, were hand-picked and foot trodden for 2 days. At the initialization of the spontaneous fermentation, they were pressed and the must kept in uncoated 19th century clay pots (Talhas) until the end of the alcoholic fermentation. The 12-month aging was made in centenary 600L barrels made of Portuguese oak and chestnut, and 300L used French barrels.

After decanting, we bottle an unfiltered, unstabilized wine.

Tasting Notes

Open ruby colour. Intense aromas of red and black fruits, with black cherry in the foreground, wrapped in forest notes and a subtle balsamic touch. In the mouth, ripe and juicy fruit with fresh, balanced acidity. Fine, mature and well-integrated tannins, giving a bright and delicate texture. Freshness defines its character and identity, never tiring, unfolding layers of flavour and engaging the senses. At the table it pairs well with grilled white or red meats, pizza and pasta with tomato sauce. It is also great company on its own, among friends.

Technical information

pH – 3,45 Total Acidity – 5,8g/l Total Sugar – 0,5g/l Alcohol -13,0% Caloric Value 78Kcal/100ml.

5.415 750ml, and 130 1.500ml bottles were produced, on the family property, in March 2025. It is recommended to consume it at 16°C

