

# RAZA – TINTO NAT

**Product:** Red Wine | NAT

**Grape Variety:** Vinhão

**Vintage:** 2020

**Sub-Region:** Basto

**Alcohol:** 13,5% vol.

**Total Acidity:** 8,3 g (tartaric acid)/l

**Residual Sugar:** 1,6 g/l

**pH:** 3,38

## WINEMAKING PROCESS

This RAZA TINTO NAT reflects a minimal-intervention approach, letting nature dictate with wild yeasts and using minimal sulphites. The grapes are foot tread in century old stone lagares (stone tanks), the wine is then decanted and bottled.

## TASTING NOTES

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

## FOOD PAIRINGS

Ideal with blue fishes and pork, especially in a outdoor barbecue celebrating pleasurable moments.

## RECOMMENDATIONS

Service temperature between 10° - 12°C.



