



PALHETE 2024

Grape Variety(ies): Negra Mole and Crato Branco

Appellation: Vinho Biológico Regional Algarve

Vinification: Manual harvest, direct pressing, no SO₂ until the end of fermentation.

Spontaneous fermentation in temperature-controlled stainless steel tanks, aged on fine lees for 7 months.

Winemaker: Joana Maçanita

Alcohol: 12%

Residual Sugars: 1.6g/L

Fermentation Temperature: 14°C

Malolactic Fermentation: No

Skin Contact: Partial

Total Acidity: 6.22g/L

Bottles: 6600 of 0.75 L

Release Date: March 2025

Serving Temperature: Between 8°C and 12°C

Tasting Notes: Salmon color, with aromas of fresh fruit and minerality. Vibrant on the palate with a freshly-cut red fruit finish.

Food Pairing: Ideal with sushi, salmon, tuna fish, and salads.