

RAZA

LAGARES

Product: Red Natural Wine

Grape Variety: Vinhão

Vintage: 2024

Alcohol: 12,5% vol.

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

Residual Sugar: <1,5 g/l

pH: 3,23

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.



