

Intus @natusvini 2024 - Vinho Tinto (Red Wine)

Through unique characteristics in its terroir, Vidigueira is synonymous of wine. With big temperature amplitude between day and night, the protection of Serra do Mendro promotes the maintenance of morning humidity in the vineyards. Mainly fractures schist soils and typical grape varieties, deeply adapted to the region, translate into the glass, the heritage of a land of wine.

In old vineyards, Trincadeira and Aragonez grapes, are harvested by hand. The ripening point chosen, seeks fresh fruit, crisp acidity and lightness of body. Low intervention winemaking begins with foot treading. The start of spontaneous fermentation takes it to the press and only the liquid fraction is sent to small stainless-steel tanks. With total aging in a stainless-steel tank, the purity of the fruit and the natural texture of the wine are maintained without intervention. After decanting, we bottle an unfiltered, unstabilized wine.

Tasting Notes

Light in colour, with a bright ruby hue. Intense aromas of fresh red berries, where cherry takes centre stage, wrapped in saline notes and a crunchy reduction that brings purity and character. On the palate, it shows vibrant and remarkably pure fruit, with lively acidity and a juicy texture. Fresh and precise in profile, it combines lightness with depth, supported by delicate and succulent tannins. Ready for immediate enjoyment, always comfortable at the table and among good company.

Technical information

pH – 3.56 Total Acidity – 5.1g/l Total Sugars – 0.7g/l Alcohol -13,0% Caloric Value 77Kcal/100ml.

5.967 750ml bottles were produced, on the family property, in July 2025. It is recommended to consume it at 16°C.

