

BRANCO DE ÂNFORA 2024



Grape Variety(ies): Crato Branco

Appellation: Vinho Bilógico Regional Algarve

Vinification: Direct pressing, without SO₂ until the end of fermentation. Spontaneous fermentation in 140-year-old Portuguese amphorae, aged in amphorae for 6 months.

Winemaker: Joana Maçanita

Alcohol: 12%

Reducing Sugars: 1.4g/L

Fermentation Temperature: 13°C

Malolactic Fermentation: Yes

Skin Contact: No

Total Acidity: 6.21g/L

Bottles: 1750 of 0.75 L

Release Date: October 2025

Serving Temperature: Between 8°C and 10°C

Tasting Notes: Golden tinge, earthy and citrus notes on the nose. Fresh attack on the palate with salty notes. Great tension and persistence.

Food Pairing: Ideal with white fish in creamy sauces, mushrooms, citrus salads, crustaceans like tiger prawns, lobster, langoustines.