



Humus rosé 2021

The wines of Rodrigo Filipe always stand out because of their purity and their own character. His rosé is one of our personal favorites. The 'atlantic spirit' couldn't be better bottled. In our opinion, Rodrigo is the most skilled natural winemaker in Portugal. From the start he made the choice to work as naturally as possible (he already opted for an organic label in 2007) and has thus gained a lot of harvesting experience. Due to the consistent natural vinification, humus rosé is usually only ready after the summer. Rodrigo lets nature take its course, so fermentation often takes almost a year. This slow process helps the development of a rich taste and a structure that far exceeds most rosé.

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| Producer | Humus |
| Region | Lisboa |
| Volume | 75.0 cl. |
| Grape Variety | Touriga, Castelão |
| Drinking window | 2024-2028 |
| Alc. | 11.0% |
| Vinificatie | In oak barrels |
| Rijping | one year in oak barrels |

19.60 €