



Intus Branco 2022

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, Roupeiro Antão Vaz and Arinto grapes, are harvested by hand. The ripening point chosen, seeks fresh fruit, crisp acidity and lightness of body. Straw color, with green reflections. Aroma of citrus and white flowers in harmony with some herbal character. Juicy and with fresh acidity.

Producer	Natus Vini
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Roupeiro, Antão Vaz & Arinto
Drinking window	2024-2028
Alc.	13.0%
Vinificatie	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 settling, we bottle a slightly filtered, unstabilized wine.
Rijping	In stainless steel tank

19.84 €