



Natus Tinto 2022

At the heart of Vidigueira, in the southern foothills of Serra do Mendro, in poor schist soils, the vines are planted in a hot climate, buffered with cool nights. Open cherry red, the color has crystalline halo. The aromas of wild berries and forest floor in harmony with vegetable notes, translate into reactive acidity, with a creamy and elegant texture in the palate. Freshness and delicacy are its character and identity, never tiring, unfolding several layers of flavors, challenging the senses and delivering at the table.

Producer	Natus Vini
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Trincadeira & Castelão
Drinking window	2024-2030
Alc.	13.0%
Vinificatie	The traditional grape varieties, mainly Trincadeira & Castelão, were hand-picked and foot trodden. At the spontaneous start of fermentation, the grapes were pressed and the must kept in 19th century clay pots (Talhas) until the end of the alcoholic fermentation.
Rijping	The 12-month aging was made in centenary 600L barrels made of Portuguese oak and chestnut, and 300L used French barrels.

35.09 €