



Uma certa forma de ordem 2022, Atlas Land

Filippo states: "This wine from Castelão grapes is the first red we release. Only 800 bottles were produced. The vines are 35 years old, planted on an elevated plateau rich in clay, exposed to the NW winds coming from the ocean, close to the village of Rogil. This parcel is particularly balanced and tamed compared to the wild bush vines we're used to deal with. Each bunch has enough space for the fruit to ripen in the best possible conditions. Virtually no disease pressure because of the exposure to the elements. We make this wine by foot threading the grapes and layering some whole cluster on top of them in open top fermenters. We pressed after 7 days with a small vertical wooden press and bucketed the juice straight into barrel and a small steel tank. The intimacy of making wine this way connects us to the fruit and its mother land in the most simple yet powerful way. This artisanal gesture is preserved in the way the wine express itself. Genuine, easy to pair with food, fluctuating between a warm Mediterranean fruit and the savoury scent of a sea shell.

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| Producer | atlasland (Filippo Pozzi) |
| Region | Algarve |
| Volume | 75.0 cl. |
| Grape Variety | Castelão |
| Drinking window | 2024-2034 |
| Alc. | 12.5% |
| Vinificatie | in open lagares |
| Rijping | in inox |

38.72 €