



Chaminé

Branco 2022

Energetic and brimming with flavor our Chaminé white is made from grapes grown on the sandy soils of our coastal vineyards in Vila Nova de Milfontes and from our limestone soils in inland Vidigueira. Organically farmed, using regenerative practices.

The 100% estate grown fruit was handpicked, hand-sorted, had partial skin-contact, then was slowly whole-bunch pressed and fermented by indigenous yeast in stainless steel tanks. Full malolactic conversion was allowed to happen. The wines were racked off heavy lees and blended together in a tank where it aged on lees for 18 months before bottling in February 2024.

Vibrant tropical and herbaceous aromatics are held within an energetic frame of crunchy acidity, with a subtle creamy texture.

Varieties: Sauvignon Blanc, Alvarinho, Moscatel and Viognier

Alcohol: 12%

13000 bottles of 75cl produced