



# Chaminé

Tinto 2020

The 2nd generation of our all-time classic. A multilayered blend that expresses the freshness and elegance of a new Alentejo — the result of our first year of regenerative organic farming, respectful pruning, drastically reducing the irrigation and using less intervention in the cellar.

A blend of Syrah, Touriga Franca, Trincadeira and Alicante Bouschet. The 100% estate grown fruit was handpicked at night and fermented spontaneously with 30% whole bunches using gentle extraction. Aged in old French oak for 12 months before blending and spending at least another 12 months in inox before bottling at the estate.

Juicy and bright red fruits, interlaced with savory spice and an herbal garrigue lift held within an elegant frame.

Alcohol: 13%

Available in 75cl & 150cl