



Chaminé

Branco 2023

Bright, vibrant with tropical notes of pineapple, lychee, and guava intermingled with fresh lemongrass. The juicy fruit driven palate is quite textural, with a crunchy acidity and a lingering saline finish.

Site: From our vineyards located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes.

Farming: Regenerative organic

Soil: Sandy, silty gravels

Varieties: 50% Sauvignon Blanc, 25% Alvarinho, 20% Moscatel, 5% Loureiro

Vinification: Handpicked and transported in a cool truck to the winery in Vidigueira. Hand sorted and slowly whole-bunch pressed, after a light decantation it fermented using indigenous yeast in stainless steel tanks. The Moscatel fermented with the skins, in inox and in *talha* (local amphora) before pressing and blending. Full malolactic conversion was allowed to happen.

Aging: 14 months on fine lees in stainless steel tank

Alcohol: 11 %

Total SO₂: 50 mg/L

Bottled unfiltered and unfined at the estate in December 2024

8.000 bottles of 75cl produced



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