



# Chaminé

## Branco 2024

Explosive aromatics of tropical fruits and citrus intermingle with notes honeycomb and a floral lift. The palate is bright and vibrant with an energizing crunchy acidity and a lingering saline finish.

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

Farming: Certified organic, using regenerative and biodynamic practices

Soil: Sandy, silty gravels

Varieties: 42% Sauvignon Blanc, 27% Alvarinho, 18% Loureiro and 13% Moscatel

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, 2000L slovenian foudre, 500L French oak barrel and Wineglobe. Full malolactic conversion was allowed to happen.

Aging: 14 months on lees in stainless steel tank, 2000L slovenian foudre, 500L French oak barrel and Wineglobe, then blended and aged a following 5 months in stainless steel tank, a total of 2 winters in the cellar to stabilize naturally.

Alcohol: 11,5 %

Total SO<sub>2</sub>: 34 mg/L

Bottled at the estate in February 2026

10.000 bottles of 75cl produced



PT-BIO-03  
Agricultura Portugal

**CORTES  
deCIMA**