



Cortes de Cima

Branco 2022

Sourced from our vineyards located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes. A selection from our best parcels farmed with thoughtful regenerative organic practices.

Varieties: 90% Alvarinho and 10% Sauvignon Blanc

Soil: Sandy, silty gravels

Vinification: Handpicked and transported in a cool truck to the winery in Vidigueira. Half of the grapes were de-stemmed and had 3 days of skin contact before pressing, while the other half was slowly whole-bunch pressed directly. After a light decantation, spontaneous fermentation took place in oak.

Aging: 10 months in an oval 2.000L Austrian oak foudre on full lees followed by a further 8 months in inox tank with fine lees

Alcohol: 12%

Total SO₂: 26mg/L

Bottled unfiltered and unfined at the estate in March 2024

2000 bottles of 75cl produced

Ratings:

17,5 Pts - Julia Harding /Jancis Robinson