



Salino

Branco 2023

Pure and crystalline aromatics display a waft of ocean breeze, brine, preserved lemons, salted butter and dried sage and laurel leaves. The delicate palate displays honeysuckle and oyster shell and shows great definition from a pulsating acid line that drives the wine to a long sea spray finish.

Site: From a single vineyard located just 3km from the Atlantic Ocean, near Vila Nova de Milfontes.

Farming: Regenerative organic

Soil: Sandy, silty gravels

Varieties: 100% Loureiro

Vinification: Handpicked and transported in a cool truck to the inland winery where the grapes were sorted and whole-cluster pressed. After cold settling, spontaneous fermentation took place in a ceramic jarre and glass.

Aging: 10 months in ceramic amphora [50%] and Wineglobe glass [50%] on full lees followed by 6 months in stainless steel tank.

Alcohol: 10 %

Total SO₂: 35 mg/L

Bottled at the estate in December 2024

735 bottles of 75cl produced



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