



# Cortes de Cima

Branco 2021

A selection from the best vineyards of our two sites this wine is a blend of Alvarinho and Sauvignon Blanc from the sandy soils of our coastal vineyards in Vila Nova de Milfontes and Viognier from our limestone soils in inland Vidigueira. Organically farmed, using regenerative practices.

The 100% estate grown fruit was handpicked at night, slowly whole-bunch pressed, and fermented by indigenous yeast in 2000L Austrian foudres. The wine remained in foudre on full lees for 12 months. After a further 6 months in inox with the fine lees the wine was bottled unsulfured with a gentle filtration in March 2023.

Exotic and focused, with deep and layered texture revealing a brooding flinty hazelnut reduction. Pulsating acidity brings the wine towards a briny sea spray finish.

Alcohol: 11%

7.000 bottles of 75cl produced