



Incógnito

Tinto 2020

Our iconic wine, born an outlaw in 1998 when Syrah wasn't allowed in the Alentejo. Rich in history and provenance, the 2020 vintage marks the 15th edition of this wine and presents itself as a refined version, fruit of our best silty limestone terroir, regenerative organic farming and minimal intervention in the cellar.

Effortlessly combining power and elegance, a nuanced and ever-evolving bouquet displays preserved cranberries, red cherries and persimon, interlaced with hints of cured meats and a crack of fresh black Pepper. All held in vibrant frame of fine chalky tannins that carry the wine through to a graceful and seamless finish.

Variety: 100% Syrah

Soil: Sandy, silty limestone

Vinification: Handpicked at night, spontaneous fermentation, 40% whole cluster, 2 weeks maceration with gentle extraction

Aging: 12 months in 2nd use 500L french oak puncheons, followed by 6 months in tank.

Alcohol: 13,5%

Bottled at the family estate in July 2022

Available in bottles of 75cl

2.900 bottles produced