



Palhete

2021

A three-handed wine, Anna, Daniel and Kalina, without preconceptions or preconceived ideas, on a joint adventure.

In Cortes de Cima, the land is worked with organic and regenerative practices. In 2021, spring and summer were mild, so ripening was complete before the August heat spikes. The grapes for this wine come from plots with clay-limestone soils at the foot of the Serra do Mendro and were harvested manually.

In a vinification process that we can call 'infusion', whole bunches of Syrah [20%] with the Viognier liquid fraction [80%] fermented for a week in a 2000 liter 'amphora.' After vertical pressing, the wine aged on stainless steel lees without adding SO2 and was naturally protected during this period. In May 2022 the wine was bottled without filtration.

Alcohol: 11%

Bottled at the family estate in May 2022

Available in bottles of 1l

1000 bottles produced