



UMA

Tinto 2019

A wine produced only once, born in the Serra de São Mamede at 700 meters of altitude.

For vintage 2019, we were curious to learn more about the character of grapes grown at higher altitudes of Alentejo. Therefore, we purchased grapes from an old vineyard in Salão Frio, about 70 years old blend of old varieties, with plenty of Castelão.

The grapes were foot trodden, following a philosophy of minimal intervention at the winery. It was spontaneously fermented with low extraction, keeping the cap wet. It aged for 14 months in used French oak barrels.

Alcohol: 12,5%

Bottled at the family estate in June 2021

Available in bottles of 75cl

600 bottles produced