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PEQUENOS REBENTOS O PRINCÍPE E O BANDIDO PÉT NAT | 2021

In this “short story” co-authored by Décio Salgado, the Prince is Alvarinho and the Bandit is Vinhão. Pét Nat is a sparkling wine produced using the ancestral method and without the addition of sulfur. Fermentation ends in the bottle, leaving the fine lees in contact with the wine, without further filtering. Gasification is the result of fermentation.

Region: Minho

Source: Melgaço

Grape Varieties**:** 50% Alvarinho and 50% Vinhão

Soil: Granitic

Production: 4.000 Bottles 0,75L

Vinification: The bunches were pressed and fermented with indigenous yeasts in stainless steel tanks. It was bottled before the end of fermentation, without the addition of sulfur and without filtering, finishing fermentation in the bottle.

Alcohol: 12.5%