

PEQUENOS REBENTOS ATLÂNTICO | 2021

Made from 80-year-old vines located in Barcelos, as well as from Ponte de Lima and Melgaço vineyards, the healthiest and most phenolically mature bunches were selected. Mainly made with Cainho Tinto, Pedral and Alvarelhão, the intention was to create a fresh and elegant red wine, also starting from the color. It is not necessarily a “green red”, but a red made in the Vinho Verde Region.

Region: DOC VINHO VERDE

Source: Barcelos, Ponte de Lima e Melgaço

Grape Varieties: Doçal, Cainho Tinto, Pedral, Alvarelhão and others

Soil: Granitic

Production: 3.777 Bottles 0,75L

Vinificação: The bunches were destemmed and the grapes macerated for 8 hours, preceded by light pressing and decanting for 48 hours. Indigenous fermentation for 45 days without temperature control and aging for 7 months on fine lees.

Alcohol: 11,5% | Total Acidity: 6.2 g/L | Residual Sugar: 1.2 g/L | Free SO₂: 30 mg/L | pH:
3.48

What the critics say:

The Best of the Year 2022 Award_ Grandes Escolhas Magazine

91 points (0-100)_ Top 100 Portuguese Wines_ André Ribeirinho

18 points (0-20)_ Revista Evasões

17,5 points (0-20)_ Revista Grandes Escolhas

17 points (0-20)_ Revista de Vinhos

