

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

BOJO DO LUAR

Vinho Rose, LUAR ROSA 2023

The Land

Region: Vinho Verde

Grape: 80% Azal, 20% Espadeiro

Vine Age: 30 year old

Soil: Granitic

Altitude: 260 meters

Farming Practices: Organic

Harvest Date: 9/30/2023



The Cellar

Yeast: wild yeast

Maceration: Twelve days skin contact then pressed.

Fermentation: : Talha (amphora) for 12 days

Malolactic: Yes

Alcohol: 11.5%

Aging: Amphora for three months

Residual Sugar: 0.7g/l

Finishing: Unfiltered

SKU: PBL029

Notes:

This new Luar Rosa was 100% produced in “talhas” (amphoras). The two grape varieties, Azal and Espadeiro, are quite unique, rare and only found in the Vinho Verde region of Portugal.

Upon arrival at the cellar, the grapes were destemmed and moved to the “talhas” (amphora). At this point 500gm of ground chestnut flower was added and immediately foot stomped to create enough juice to cover the mass.

Pellicular maceration lasted for 12 days at 14°C. It was then pressed and returned to the “talhas” for the fermentation to finish. Once completed the fermentation, the amphora was sealed until the middle of December, when the wine was racked to be bottled at the beginning of January, unfined and unfiltered.

At bottling 25mg/l of SO₂ is added.

This wine is showing delicate aromas of flowers and red/blue berries, refreshing acidity and zesty texture with a pure and savory finish.