

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*

## BOJO DO LUAR LOU 38, PET NAT 2022

### The Land

**Region:** Lixa, Vinho Verde

**Grape:** 100% Loureiro

**Vine Age:** 40 Years

**Soil:** Granitic

**Farming Practices:** Organic with biodynamic practices

**Harvest Date:** 3rd week of September



### The Cellar

**Yeast:** Indegenous

**Maceration:** 4 weeks, 80% de-stemmed

**Fermentation:** Spontaneous lasting four weeks in Amphora

**Melolatic:** No

**Aging:** bottled in November

**Residual Sugar:** <0.6g/L

**ABV:** 9.5%

**Finishing:** Unfiltered

This Loureiro is sourced from Rui Paiva, nephew and neighbor of our friend, Prof. Fernando Paiva, in the nearby town of Lixa.

Upon arrival at the cellar, the grapes are destemmed and moved to amphoras to start a pellicular maceration for two weeks at 4C. At this point 500gm/kg of ground chestnut flowers are added and mixed into the mass.

Then the temperature is changed to 15°C for the fermentation to start

The wine is pressed before the fermentation is finished and bottled with 18g/l of residual sugar for the fermentation to finish in the bottle.

It is not disgorged and has the natural sediments left in the bottle.

There was no SO2 added to this Pet Nat!

