

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Bojo do Luar Vinho Tinto, ‘Deu Bode’ 2020

The Land

Region: Vinho Verde

Grape: Vinhão (R), Bastardo (R),
Borraçal (R), Arinto (W), Loreiro (W)

Soil: Granitic

Farming Practices: Organic

Harvest Date: October 5th

The Cellar

Yeast: Spontaneous - Low Intervention

Maceration: Vinhão & Borraçal (5 days)

Fermentation: Stainless Steel

Finishing: Unfiltered

Closure: Cork

Tasting Notes:

This is a blend of five wines vinified separately:

Vinhão (25%) five day whole cluster maceration, then pressed; Borraçal (20%) destemmed and macerated for ten days, then pressed; Bastardo (15%) destemmed pressed and kept with the skins for three weeks; Arinto (25%) fermented in concrete and kept on the fine lees until February; and Loureiro (15%) fermented in stainless steel and kept on the fine lees until February.

At the end of the fermentation, Vinhão had 11.5 g/l of total acidity. It was electric and blue; the Borraçal also had above 9g/l of total acidity and fine red flower aromas; the Bastardo was smokey and spicy in character; the Arinto is the wine with lowest acidity in the group at 6g/l. It adds vibrant zestiness and citrus characteristics, and the Loureiro was the last addition with its perfumed aromatic characteristics and silky texture.

