

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

BOJO DO LUAR Vinho Branco, 'DO BOJO' 2021

The Land

Region: Amarante, Vinho Verde

Vineyard: Estate parcel

Grapes: 60% Arinto, 40% Azal

Vine Age: 30 years

Soil: Granitic

Altitude: 350 meters

Aspect: Southwest

Farming: Practice organic with biodynamics Spring and Fall seeding.

Harvest date: third week of September

The Cellar

Yeast: Indigenous

Maceration: 9 months, 90% destemmed

Fermentation: Spontaneous lasting for 17 days in amphora (Talha)

Malolactic: completed spontaneously

Bottling: July 2022

RS: >0.5 g/L

Alc.: 11,5%

Finishing: Unfined and unfiltered



The grapes were harvested and taken to the cellar to be destemmed and moved to the "talhas" (amphoras) together, with a small percentage of whole clusters. At this point 500gm/kg of ground chestnut flowers was added and mixed into the mass, to start fermenting without temperature control. During the fermentation process, the amphoras are covered with a piece of cloth and once the fermentation is finished, sealed with plastic wrap.

This 2021 Do Bojo white resulted in a very complex wine which is developing very well with time in the bottle. The nine-month skin-contact resulted in high levels of tannins, plus the natural high acidity, has given the wine breed and elegance. This is a unique blend of Arinto and Azal, resulting in a wine that has been developing beautifully with bottle aging.

At bottling 25mg/l of SO₂ was added.

There was no SO₂ added to this wine.

