

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

BOJO DO LUAR Vinho Branco, 'TEZ'

The Land

Region: Baião, Vinho Verde

Grapes: 50% Avesso, 25% Azal, 25% Arinto

Vine Age: 30 years

Soil: Granitic

Farming Practices: Organic

Harvest date: Mid-September

The Cellar

Yeast: Indigenous

Maceration: 11 weeks

Fermentation: Stainless Steel and Amphora (Talha)

Malolactic: Yes

Bottling: July 2022

RS: >0.5 g/L

Finishing: Unfiltered



On the third year of its production, this wine has never kept the same vinification process... it is always evolving! In 2022.

The Avesso vinification was unchanged. Upon arrival at the cellar, the grapes are destemmed and moved to the stainless-steel tanks to start the fermentation at 15°C. At this point 500gm/kg of ground chestnut flowers are added and mixed into the mass.

These grapes were kept with pellicular maceration for 11 weeks, then pressed and blended with Azal and Arinto.

The Arinto was destemmed and moved to the "talhas" (amphora) with a small percentage of whole clusters. At this point 500gm/kg of ground chestnut flowers are added and mixed into the mass, to start fermenting.

During the fermentation process, the amphoras are covered with a piece of cloth and once the fermentation is finished, sealed with plastic wrap. The pellicular maceration lasted for five months, then pressed and and blended with Azal and Avesso.

The Azal was at first handled the same way as the Arinto, but only for four weeks with skin-contact. Then pressed and returned to amphora to age.

These three wines were blended in February and let to rest in a stainless-steel container until July, when it was bottled.

