

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

BOJO DO LUAR Vinho Tinto 'BORRADO' 2022

The Land

Region: Amarante, Vinho Verde
Grape: Vinhão (75%), Arinto (25%)
Soil: Granitic
Farming Practices: Organic
Harvest Date: Last week of September

The Cellar

Yeast: Spontaneous wild yeast
Maceration: 12 days
Fermentation: 12 days
Malolactic: Yes
Residual Sugar: < 0.3g/L
ABV: 11.5%
Finishing: Unfiltered



This Vinhão is sourced from a neighbor who has his old vines in "ramadas," four-meter-high trained vines, which used to be the tradition in the old days in the Vinho Verde region. Upon arriving at the cellar, both grapes are destemmed and moved to the "talhas" (amphoras) separately. At this point, 500gm/kg of ground chestnut flowers are added and mixed into the mass. The pellicular maceration for the Vinhão occurred during the fermentation time, 12 days. It was then pressed and returned to the amphora (Talha) until February when it was blended with the Arinto.

The pellicular maceration for the Arinto lasted for 18 days, then pressed and returned to the amphora until February when both wines were racked from the amphoras and blended to be bottled. At bottling, 25mg/l of SO₂ is added.

In Northern Portugal, with the exception of Avesso, which is not very popular, Arinto is the grape varietal which produces wines with the lowest levels of acidity. And low here is 7 to 8g/l of total acidity. It was blended with the Vinhão to make it less dense-opaque-acidic. It is normal for Vinhão to have its acidity levels between 10 and 11g/l.

This red wine is vivacious and super refreshing!

