

# SAVIO SOARES SELECTIONS

*"Expressive Wines from Small Growers"*

## BOJO DO LUAR Vinho Tinto, DRASLOUP 2022

### The Land

**Region:** Trás-os-Montes  
**Grape:** 100% Alvarelhão  
**Vine Age:** 50 year old  
**Soil:** Granitic and sandy  
**Altitude:** 350 meters  
**Farming Practices:** Organic  
**Harvest Date:** 9/17/2022

### The Cellar

**Yeast:** wild yeast  
**Maceration:** Four days skin contact then pressed  
**Fermentation:** Talha (amphora) for 1 weeks  
**Malolactic:** Yes  
**Aging:** Amphora for five months  
**Residual Sugar:** 0.5g/l  
**Finishing:** Unfiltered



This Alvarelhão was sourced from a young producer near Chaves (a city founded by the Romans over two thousand years) in the Trás-o-Montes region of Northern Portugal. The grapes were harvested on the third week of September, placed in stackable 25kg boxes and taken to Bojo do Luar (100km) in a small truck.

Upon arrival in the cellar, the grapes are 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.

These grapes were kept with pellicular maceration for 5 days at 8°C, pressed and returned to the "talhas" for the fermentation to start. Once completed the fermentation, the amphora was sealed with plastic wrap and kept until February. It was then moved to a stainless-steel tank and bottled.

At bottling 25mg/l of SO<sub>2</sub> is added.

