

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

BOJO DO LUAR Vinho Tinto, DUPLO 2022

The Land

Region: Lixa, Felguerias, Vinho Verde

Grape: 100% Espadeiro

Vine Age: 20-25 years

Soil: Granitic

Altitude: 260 meters

Farming Practices: Organic

Harvest Date: Early October

The Cellar

Yeast: Spontaneous wild yeast

Maceration: 10 Weeks

Fermentation: Talha (amphora)

Malolactic: Yes

Aging: Talha for two months

Finishing: Unfiltered



Espadeiro is the last grape to be harvested. This year it was on the 8th of October. Upon arrival at 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.

In 2022 the fermentation started on the same day the grapes arrived and a daily punch down takes place.

During the fermentation process, the amphoras are covered with a piece of cloth and once the fermentation is finished, sealed with plastic wrap.

This wine was kept with pellicular maceration for 10 weeks and was pressed on the 17th of December. It was then moved to a stainless-steel tank and bottled in February.

At bottling 25mg/l of SO₂ is added.

