

Wine

SENTIDOS *Cru Branco* 2022



APPELLATION	IGP Vinho Regional Algarve	
VARIETIES	Field Blend	
ALCOHOL	12% Vol.	
KEY DATES	Bottled	Jan 2023
	Released	May 2023
	Drink date	2023 - 2025
PRODUCTION	750 ml / 212 Bottles	

IDENTITY

Experimental micro lot.

White wine produced exclusively from our ampelographic collection – 57% white grape varieties and 43% red grape varieties (blanc de noir).

TASTING NOTES

Citrine colour with some turbidity.

Discrete nose of fruit and white flowers.

Delicate red fruit in the mouth. Fresh, versatile and uncomplicated.

SERVICE & PAIRING

Serve between 7 and 10°C. Goes well with sea fish, spaghetti vongole or enjoy it just on its own.

Decant before serving - or shake it lightly to resuspend its natural sedimentation.

VINIFICATION & AGEING

The free run juice from whole cluster pressing of the red grapes was added to the must of the white grapes.

Fermentation and 12-day skin-contact with the white grapes.

Ageing on the lees for 4 months.

