Wine

SENTIDOS Raros Branco 2023



APPELLATION	Vinho	
VARIETIES	Field Blend	
ALCOHOL	12.5% Vol.	
KEY DATES	Bottled Released Drink date	Jan 2024 Apr 2024 2024 - 2026
PRODUCTION	750 ml / 393 Bottles	

IDENTITY

Experimental micro vinification. Field blend white wine produced with more than 20 different grape varieties from our ampelographic collection.

TASTING NOTES

Citrus yellow with greenish tones. Peachy, citrus aroma with hints of white flowers. The palate is fresh, dry, crisp and mineral with a touch of salinity.

SERVICE & PAIRING

Serve between 7 and 10°C. Harmonizes well with fat fish, oysters, clams or even a nice pasta alla bolognese.

VINIFICATION & AGING

The free run juice from whole cluster pressing is fermented in an amphora without prior sedimentation. Aging on the lees in the amphora for 6 months. Bottled directly from the amphora without fining or filtration.