

Wine

SENTIDOS *Raros Branco* 2025



APPELLATION	Vinho	
VARIETIES	Petite Arvine	
ALCOHOL	13.0% Vol.	
pH	3.20	
KEY DATES	Bottled Released Drink date	Feb 2026 Apr 2026 2026 - 2030
PRODUCTION	750 ml / 550 Bottles	

IDENTITY

Experimental micro vinification. Single-variety white wine from the rare Swiss grape Petite Arvine, produced in amphora with very low intervention, 6 months on the total lees – susceptible to create deposit.

TASTING NOTES

Vibrant and expressive, our Raros is a pale citrus-hued white wine. It opens with delicate aromas of elderflower and a subtle hint of graphite. On the palate, it delivers bright citrus flavours, complemented by a rich, creamy mouthfeel, and ends with a long, saline finish.

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.

