

Wine

SENTIDOS *Audição Pet Nat*



APPELLATION	Pétillant Naturel	
VARIETIES	Field Blend	
ALCOHOL	11.5% Vol.	
pH	3.20	
KEY DATES	Bottled Released Drink date	Aug 2025 Apr 2026 2026 - 2030
PRODUCTION	750 ml / 160 Bottles	

IDENTITY

“Pet-Nat” made from grapes grown in our ampelographic field, home to around 50 white and red varieties. Vinified in stainless steel and bottled before fermentation was complete, allowing it to finish naturally in the bottle, resulting in a distinctive pale red style.

TASTING NOTES

Slightly cloudy, with a pale salmon colour and copper reflections. Expressive aromas of raspberry and dried, candied orange peel. Fresh and vibrant on the palate, with a fine, delicate sparkle, citrus flavours, and a subtle mineral note adding complexity.

SERVICE & PAIRING

Serve chilled at 7–9°C. Pairs well with cataplana, seafood, roasted octopus, marinated mackerel, and soft cheeses.

VINIFICATION & AGING

Direct-pressed grapes, fermented in stainless steel and bottled before fermentation is complete. Fermentation continues naturally in the bottle using the ancestral method, creating a spontaneous and distinctive Pét-Nat. Naturally cloudy, with no added sulfites.

