

Brand		Três Corujas
Type		Red
Country.Region		Portugal / Lisboa
Year		2022

Grape Variety	Bastardo, Camarate Tinta Miúda
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Soil Vineyards	Clay-Limestone
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Winemaking

Hand harvest. On arrival at the winery, the grapes are destemmed and crushed, then placed in conical tanks where fermentation begins spontaneously, which normally lasts around 2 to 3 weeks at 26°C. During this period in which the wine is in contact with the masses, two pumping overs are carried out each day. After the end of fermentation, the pasta is pressed and aged in concrete deposits for a year. After filling, it is aged in the bottle for 6 months.

Alcohol	12,5% vol
Total acidity	6,17g/L
ph	3,37

Wine Tasting Notes

Ruby colour. Aroma of redcurrant, cherry and some floral notes. On the palate it's elegant, with rounded tannins and balanced acidity.

Food Pairing

White meat and Mediterranean food

Wine capacity	750ml
Nº of Bottles	15.000grf
Stopper	Cork



Organic and Vegan

