

Brand		Falatório
Type		Red
Country.Region		Portugal / Lisboa
Year		2022

Grape Variety	Bastardo
Soil Vineyards	Clay-Limestone

Winemaking

Manual harvesting. Upon arrival at the winery, the grapes are de-stemmed and crushed, moving to conical trunk deposits 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, 2 pumping overs are carried out per day. After the end of fermentation, the doughs are pressed and ages in cement vats for a year. After filling, it ages for 6 months in the bottle.

Alcohol	12% vol
Total acidity	5,60g/L
ph	3,50

Wine Tasting Notes

Ruby color. Aroma of blackcurrant, cherry and also some floral notes. In the mouth it is elegant, rounded tannins and with balanced acidity.

Food Pairing

White meat and Mediterranean food

Wine capacity	750ml
Nº of Bottles	2.700grf
Stopper	Cork



Organic and Vegan

