

FOXTROT – VITOR CLARO

Alto Alentejo



APPELLATION: Wine of Portugal

BLEND: Field blended Muscat varieties (Nunes, Hamburg, Leona, Alessandria, Petit-grains) Alicante Bouschet and Trincadeira

WINEMAKER: Vitor Claro

VINEYARD: _____

Grapes are a field blend from the Ribeira de Nisa vineyard close to Portalegre in the Alentejo. The vineyards are at 650m altitude, north facing and with an average vine age of 85 years. The soil is chiefly granite with a higher percentage of quartz and the different varieties, both red and white, are planted together.

VITICULTURE: _____

Farming is organic and the grapes are harvested by hand.

WINEMAKING: _____

Crushed whole bunches are macerated for five days before pressing into stainless steel where fermentation. With indigenous yeasts takes around two months. The wines are then aged for a year in old 228 litre French oak barrels, before being lightly filtered and bottled.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Sweet scented, red fruits, very fresh and finely honed. Easy drinking, well-structured with a mineral finish.