

PLANET MOURAZ "CHIBU" RED (2020)



VARIETIES

About 20 different varieties, red (80%) and white (20%) ones.

VITICULTURE AND VINIFICATION

Produced from typical Dão grape varieties, from a vineyard with 50 years old. Mixed red and white grape varieties, in the proportion of 80-20. Manual harvest at the end of September. The winemaking was done in "lagar" with the white and red grapes all mixed. Gentle tread on foot to crush the grapes on the first day. Natural fermentation (with no addition of yeast). In one tank we used dried chestnut blossom flowers - a few grams were added to the grapes during the treading, on the second tank we add some grams of sulfites. After the fermentation it was pressed and aged in stainless steel vat for 12 months – we used separated tanks to see the difference between the tank with sulfites and the tank with chestnut flowers. There was not a big difference so we decide to blend both tanks and bottle. No fining, no filtration. 9300 bottles were produced, all numbered.

ANALYSIS

Alcohol: 12.8% | Total Acidity: 5.49 g | PH: 3.52 | Residual Sugar: 2.0 g | Total SO2: 69.12 mg

BOTTLE DATE

February 3th, 2022

TASTING NOTES

Light red. In the mouth it shows a lively character and a lot of freshness, typical of its youth, with very elegant tannins and a persistent and vibrant aromatic profile. Very personalized character resulting from the presence of a large variety of indigenous grapes. Perfect to pair with grilled fish, salads and pasta.
