

## ANTÓNIO LOPES RIBEIRO RED 2020



### VARIETIES

Vinhão (red grape) 95 % e Loureiro (white grape) 5%

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### VITICULTURE AND WINEMAKING

The grapes come from a small vineyard very close to the Atlantic Ocean, with granite and sandy soil. The vines are grown in organic and biodynamic agriculture, with absolute respect for their original terroir. Manual harvesting took place in mid-September. After crushing the grapes, it was pressed for a few hours and then fermented (without the skins) in stainless steel tanks. The fermentation was natural (without addition of yeast). Unoaked. Maturation in tank for more than 1 year. About 6 500 bottles were produced. Bottled in February 2022.

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### ANALYSIS

Alcohol: 12,2 % | Total acidity: 7,0 g | PH: 3,31 | Residual sugar: 0,6 g

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### DATE OF WINE BOTTLING

February 2022

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