

## Folias de Baco 'Uivo PT NAT' Renegado 2020

## The Land

Region: Cima-Corgo, Alijó, Douro Vineyards: Estate parcels Grape: Traditional field blend Vine Age: 80+ years Soil: Granitic and schist Altitude: 600 meters Aspect: Northeast & West Farming Practices: Organic Harvest Date: Early September

## The Cellar

Yeast: Indigenous Maceration: 4 days with whole-cluster then pressed Fermentation: Spontaneous lasting 3 weeks in stainless steel Malolactic: Completed spontaneously Aging: Bottled October at end of first fermentation Disgorged: No Residual Sugar: < 0.6 g/L Alcohol: 11.5% Finishing: Unfined and unfiltered Production: 9,500 bottles Closure: Crowncap



Item Code: PFB057