



*Produced exclusively with grapes from a vineyard planted in 1970 with 1,212 Bastardo vines.*

**REGION**  
DOC Douro

**SUB REGION**  
Baixo-Corgo

**VINTAGE**  
2022

**GRAPE VARIETY**  
Bastardo

**SOIL**  
Xist

**VITICULTURE**  
Grapes from a 1970 plot with just 1212 vines.

**VINIFICATION**  
After total destemming and light crushing, the grapes were fermented in a small stainless steel press, with a little work to lower the blanket. Pressing was carried out before fermentation finished, which ended in the vat. Aged for 12 months in barrel and around 1 year in bottle.

**TASTING NOTE**  
Open ruby in colour, it has a fresh, fragrant and distinctive aroma, with notes of wild berries and woods. It has a certain rusticity and irreverence, combined with a balanced acidity, making it a challenging and highly gastronomic wine.

ANALYSIS		
Alcohol Content	Total Acidity	Reducing Sugar
13,9%	5,2g/L	1g/L

**AVAILABLE FORMATS**  
0,75cl