

espera.wines

NatCool
2020



concept this wine express the typical freshness and minerality of this region wines, also the main characteristics of Castelão grape variety with short maceration, in terms of aromas and palate.

vineyard fine selection of the best Castelão, parcel with east exposition and clay-limestone soils

climate atlantic

vinification hand harvest to 15kg cases, total destemming and natural fermentation with indigenous yeasts in 1000Kg vats. Short maceration (2 days), finishing fermentation and maturation in stainless steel vats.

bottling march 2021

launching may 2021

production 3300bottles

viticulture & enology Rodrigo Martins

tasting notes light ruby color, fresh notes in the nose, mainly red fruits (sherry and pomegranate). Fine, intense and fresh in the palate, light bodied, with a very pleasant finish.

technical information 12,7% alcohol; 5,0 g/L Total Acidity; 3,39 pH; 0,6g/L residual sugars

observations should be served at 13-14°C.

logistic information

bottle (1L) 293,8 x ø84,8 // 1,29 kg

case (12 x 1L) 306 x 248 x 174 mm // 7,7 kg

palette (50 cases) 1200 x 800 x 1550 mm // 800,8 kg