

PIRATA DA VIÚVA – TUTTI-FRUTTI

VINTAGE: 2020



REGION: PORTUGAL (IVV) – SINTRA, COLARES

VARIETY | SOIL | CLIMATE: A BLEND OF WHITE AND RED GRAPES IN THE CLAY-LIMESTONE SOILS OF SINTRA, COLARES. SITE WITH AN EXTREME EXPOSURE TO MARITIME WINDS AND COOL TEMPERATURES WHOLE YEAR ROUND.

WINEMAKING AND AGING: ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS IN STAIN-LESS STEEL. 1/3 RED GRAPES PRESSED, 1/3 SKIN CONTACT (WHITE GRAPES) AND 1/3 SKIN CONTACT (RED GRAPES). AGING IN STAIN-LESS STEEL AND OAK BARRELS. NO ADDITION OF COMMERCIAL OENOLOGICAL PRODUCTS, WITH THE EXCEPTION OF A SMALL AMOUNT SO₂.

TASTING NOTES – COLOR | NOSE | MOUTH: OPEN BRIGHT RED COLOR. FRESH FRUIT, WITH HINTS OF BLACK FRUIT AROMA. VIVID, LIGHT, BUT ACIDIC IN MOUTH.

STOPPER: PORTUGUESE NATURAL CORK

KEEPING PERIOD: 5 YEARS

PARING SUGGESTIONS: 14 – 16 °C | PORTLY FISH DISHES | LIGHT MEATS.

TECHNICAL CHARACTERISTICS:

ÁLCOOL – 11,5%

ACIDEZ VOLÁTIL – 0,64 G/L

ACIDEZ TOTAL – 5,9 G/L

PH – 3,43

SO₂ (LIVRE/TOTAL) – 25/57 MG/L

AÇÚCAR RESIDUAL – SECO < 2 G/L