# **BOJO DO LUAR**

# BOJO DO LUAR 'LUAR ROSA' MINHO ROSE

MINHO · PORTUGAL · EUROPE

#### **TECHNICAL DETAILS**

#### The Estate

The Bojo do Luar project came to life during a trip Savio made to the Vinho Verde region. Here he met Fernando Paiva, a biodynamic producer who has been experimenting with adding ground chestnut flowers to the grapes and must before fermentation began.

# Wine Making

Meanwhile he's halted using SO2 altogether since 2017. Fernando is a regional reference for non-interventionist winemaking.

## **Food Suggestions**

Pairs well with grilled seafood, roasted chicken, and cheese plate.

## **TASTING NOTES**

This cloudy, curious rose comes from an esteemed biodynamic producer in Vinho Verde pioneering experimental techniques such as the use of chestnut flowers in order to stabilize his wines ... pretty cool stuff. Soft red fruit, shining acidity, and a sharp, savory finish — here's a chance to try something equal parts different and delicious.

Tinta Cão, Vinhão, Loureiro grape blend. This wine contains allergens, sulfites. SCAN >> More About This Wine





### **ATTRIBUTES**

Available Size: 750mL (12 pc)

BiodynamicLow SulfurABV%: 12Class: Rose

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**DO-LUAR** 

