BOJO DO LUAR

BOJO DO LUAR 'DEU BODE'

VINHO VERDE TINTO

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This Wine

TECHNICAL DETAILS

The Estate
Savio was undeterred and saw this as an opportunity: to use the traditional autochthonous varietals of Northern Portugal, and apply his knowledge and experience of many decades working with French producers, mainly in Burgundy and Loire.

Wine Making
A low-intervention blend of field blend of 70% red varietals and 30% white varietals grown on granitic soils and hand-harvested in early October. The Vinh?o and Borraçal are macerated for five days, followed by spontaneous fermentation in stainless steel with all varietals.

Food Suggestions
Pairs well with beef, lamb, deer, venison, and poultry dishes.

TASTING NOTES

It was electric and blue; the Borraçal also had above 9g/l of total acidty and fine red flower aromas; the Bastardo was smokey and spicy in character; the Arinto is the wine with lowest acidy in the group at 6g/l. It adds vibrant zestiness and citrus characteristics, and the Loureiro was the last addition with its perfumed aromatic characteristics and silky texture.

Vinhão, Bastardo, Borraçal, Arinto, Loreiro grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic Farming Practices
- ABV%: 11
- Class: Red

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VINTAGE IMPORTS
Importer & Distributor of Wines & Spirits