

Produzido e Engarrafado por / Produzed and Bottled by / Mis en Bouteille par ARRIBAS WINE COMPANY Em Bemposta, Mogadouro, Portugal PRODUTO DE PORTUGAL | PRODUCT OF PORTUGAL | PRODUIT DU PORTUGAL

Raiola is a special blend from the 2019 vintage year. It began as a fermentation of solely red grapes, from 4 different old vineyards, that were whole bunch foot trodden in a traditional stone lagar and fermented/macerated for 4 days. That separation of red and white grapes occured so that we were able to make our Saroto White, and so the white grapes were picked off first in these 4 vineyards. After that time, the grapes were pressed and the wine racked into 6 used french and austrian oak barrels and 1 new french oak barrel, where it fermented and aged for 10 months. After those 10 months, those 7 barrels were blended with 4 barrels of pressed wine that originated from the vinification of two old vineyards (with a field blend similar to that of Saroto Red, a mixture of red and white grapes), the freerun from which was fermented and bottled and became our Quilómetro. The final blend brought together the intensity and structure of the red grapes vinified on their own with the elegance, freshness and lightness of the natural field blend of the old vineyards of the Arribas area. It originated a truly special wine for Arribas Wine Company and a new expression of the vineyards.



TECHNICAL SHEET

Producer ARRIBAS WINE COMPANY

Region TRÁS-OS-MONTES

Vineyard Age >70 YEARS OLD

Soil DECOMPOSED GRANITE, QUARTZ AND CLAY Altitude

550 - 700 M

Climate MEDITERRANEAN WITH ATLANTIC INFLUENCE

Harvest EARLY SEPTEMBER

Grapes

TINTA GORDA, TINTA SERRANA, BASTARDO, RUFETE, ALVARELHÃO, ALFROCHEIRO, VERDELHO, MALVASIA, BASTARDO BRANCO, POSTO BRANCO, FORMOSA... Training GOBELET

Farming TRANSITION TO ORGANIC

Yeast INDIGENOUS

Alcohol **12%** Total Acidity (g/dm³)

5.8

Volatile Acidity (g/dm3) 0.8

Total Sugars (g/dm3) <0.6

рН **3.67**

Total Sulphites (mg/l) 50

Production
3300 BOTTLES

