

# - SAROTO -

VINHO TINTO | RED WINE | VIN ROUGE

Produzido e Engarrafado por / Produced and Bottled by / Mis en Bouteille par

ARRIBAS WINE COMPANY

Em Bemposta, Mogadouro, Portugal

PRODUTO DE PORTUGAL | PRODUCT OF PORTUGAL | PRODUIT DU PORTUGAL

In the 2022 growing season we witnessed an extremely hot and dry winter, conditions that affected the production yield despite the quality of the remaining grapes. The grapes used to make Saroto Red 2022 were hand harvested into 20 Kg cases over the last week of August and first of September and were whole bunch foot trodden totaling four days of skin maceration. After this period, the grapes were pressed, and the must was racked into used French oak barrels. Kept in a barrel over lees for 9 months, the must fermented naturally with indigenous yeast and without temperature control (wild fermentation) finishing both alcoholic and malolactic fermentations.

This wine is unfiltered and unfiltered and may present deposit over time.



## TECHNICAL SHEET



Producer  
ARRIBAS WINE COMPANY

Training  
GOBELET

Region  
TRÁS-OS-MONTES

Farming  
TRANSITION TO ORGANIC

Vineyard Age  
70-90 YEARS

Yeast  
INDIGENOUS

Soil  
DECOMPOSED GRANITE WITH SOME QUARTZ  
AND CLAY

Alcohol  
11,5%

Altitude  
600 - 700 M

Total Acidity (g/dm<sup>3</sup>)  
6.3

Climate  
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm<sup>3</sup>)  
0.9

Harvest  
LAST WEEK OF AUGUST AND FIRST WEEK OF  
SEPTEMBER

pH  
3.67

Grapes  
TRADITIONAL VARIETIES FROM ARIBAS: 70%  
RED, 30% WHITE

Total Sulphites (mg/l)  
50

Total Sugars  
0.2

Vinification  
SKIN MACERATION FOR 4 DAYS, PRESSING  
AND TRANSFER TO USED BARRELS. AGED  
FOR 9 MONTHS IN BARRELS.

Production  
7500 BOTTLES

Vegan Friendly (Not Certified)

