

- SAROTO -

VINHO | WINE | VIN

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 Rosé 2022 were hand harvested in 20 Kg cases over the last week of September. They were whole bunch foot trodden, macerated for 48 hours, then pressed and racked into used Austrian oak barrels. Kept in a barrel over lees for 7 months, the juice fermented naturally with indigenous yeast and without temperature control (wild fermentation) finishing both alcoholic and malolactic fermentations.

Made in the traditional “palhete style” this wine is unfined and unfiltered and may present a deposit over time.



TECHNICAL SHEET



Producer
ARRIBAS WINE COMPANY

Training
GOBELET

Region
TRÁS-OS-MONTES (TRAVANCA)

Farming
TRANSITION TO ORGANIC

Vineyard Age
> 70 YEARS OLD

Yeast
INDIGENOUS

Soil
DECOMPOSED GRANITE WITH SOME QUARTZ
AND CLAY

Alcohol
12%
Total Acidity (g/dm³)
5.8

Altitude
600 - 700 M

Volatile Acidity (g/dm³)
0.8

Climate
MEDITERRANEAN WITH ATLANTIC INFLUENCE

pH
3.57

Harvest
LAST WEEK OF SEPTEMBER

Total Sulphites (mg/l)
50

Grapes
TRADITIONAL VARIETIES FROM ARIBAS –
50% RED, 50% WHITE

Total Sugars
0.1

Production
3130 BOTTLES

Vegan Friendly (Not Certified)

