

- SAROTO -

VINHO BRANCO | WHITE WINE | VIN BLANC

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 White 2022 were hand harvested into 20 Kg cases on September 5th and 6th and were a 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 and Caucasian oak barrels. Kept in a barrel over lees for 7 months, they must be fermented naturally with indigenous yeast and without temperature control (wild fermentation) finishing both alcoholic and malolactic fermentations.

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



TECHNICAL SHEET



Producer
ARRIBAS WINE COMPANY

Training
GOBELET

Region
TRÁS-OS-MONTES (URRÓS)

Farming
TRANSITION TO ORGANIC

Vineyard Age
>52 YEARS OLD

Yeast
INDIGENOUS

Soil
DECOMPOSED GRANITE WITH SOME QUARTZ
AND CLAY

Alcohol
11.5%

Altitude
600 - 700 M

Total Acidity (g/dm³)
5.4

Climate
MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm³)
0.8

Harvest
SEPTEMBER 5TH AND 6TH

pH
3.57

Grapes
TRADITIONAL VARIETIES FROM ARIBAS DO
DOURO

Total Sulphites (mg/l)
50

Total Sugars
0.1

Production
10500 BOTTLES

Vegan Friendly (Not Certified)

