

DEVANEIO

SERRA DE MONTEJUNTO

DEVANEIO “ORANGE WINE” 2020

WHITE WINE

CONCEPT

A “orange wine” made exclusively of the Fernão Pires grapes. A complex wine, which shows in its splendor the aromas of the grape, the tanning and the prolonged aging in concrete tanks. Of differentiated and high quality that results from a simple and minimalist viticulture and enology, with the aim of respecting terroir.

TASTING NOTES

Visual appearance, it is a clear wine of straw color with medium intensity with a light tear. On the nose, it has a very pronounced intensity, characterized by floral notes and molasses. In taste, it is dry with balanced acidity, light alcohol content and fat body. In the mouth it is as in the nose, elegant. Long, pleasant and balanced persistence.



WINEMAKING

Manual harvest with the choice of grapes made in the vineyard itself. After crushing without destemming, the grape is sent to concrete tanks where fermentation is spontaneous with native yeasts. Once the fermentation is over, only the tear must is used, which is sent to smaller tanks of 2000 liters in the form of a tall barrel, where it ages for a year.

After aging, the wine is bottled using minimal doses of sulfur dioxide.

ANALYTICAL DATA

Alcohol – 10,8%

Total acidity – 4,9 g/L

pH – 3,50

Total SO₂ – 80 mg/L

TOTAL PRODUCTION

1100 bottles of 75cl

Noun. State of the person who wanders or is carried away by imagination, memories or dreams.