

Fio da Navalha

NO CAMPO' 22

CONCEPT

Herdade do Esporão currently has more than 189 varieties planted in its ampelographic field, 40 of which are white, in organic production. More than a hundred grape varieties with unique characteristics, times, and degrees of maturation, as well as Portuguese and foreign varieties, are known and unknown. That's how this wine started, in the countryside, and that's why it's called "No Campo", bringing together 104 white grape varieties in the blend. They are macerated in the press with foot treading, as an alternative to the usual way of vinifying white wines. Each of the grape varieties is materialized in this complex wine with a unique character.

GRAPE VARIETIES

Grapes from Campo Ampelographic - 104 white grape varieties.

VINIFICATION & AGEING

Destemming followed by tanning for 5 days in the marble press with foot treading and controlled temperature. Spontaneous fermentation. After the start of fermentation, the must was transferred to a concrete tulip, where fermentation ended and remained in stage, with total sludge, for 1 month. It was then removed to a stainless steel tank, where it remained for 8 months.

BOTTLED

October 2023

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 5.44g/l

pH: 3.5

Reducing Sugar: 1 g/l

AVAILABLE FORMATS

500ml

ENOLOGIST

Teresa Gaspar

COLOUR

White

AROMA

Drink and enjoy. Then give us your feedback.

PALATE

Drink and enjoy. Then give us your feedback.

