



2022 Solstício Tinto Biológico

Alcohol label %: 13.0 | pH: 3.72 | Acidity (TA): 5.1 | Residual Sugar (g/L): 0.4



Growing Conditions

Made from old grape varieties from a very old vineyard in the Serra de S. Mamede. Exposed to the east, at an altitude of 598 metres. Sandy soil of granitic origin (Ordovician).

Yields are very low. We have around 14 different grape varieties from a mass selection made up until the beginning of the 20th century.

Winemaking

Grapes were destemmed and crushed. The wine fermented with indigenous yeasts in a small 2,000 litre vat.

Aging

Aged for 18 months in old French oak barrels.