



2023 Respiro Altitude Branco

Alcohol label %: 12.0 | pH: 3.25 | Acidity (TA): 5.5 | Residual Sugar (g/L): 0.29

Growing Conditions

Field plot of three centenary vineyards: Covões 2, Covões 3 and Carvoeiro, with an average altitude of 550 metres.

Harvest

Manual harvest on 20th August.

Winemaking

Crushing, pressing and static decanting of the sulphited must.

Natural fermentation and ageing for 9 months on fine lees in a cement tank. With malolactic fermentation completed.

Bottling

Bottling on 22 April 2024, without fining.

Nose

A wine of lightness and freshness.

