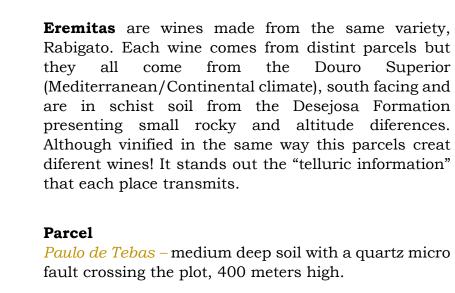


EREMITAS

Paulo de Tebas 2019



Winemaking

The grapes go directly into a *calcatórium* (granite basin) followed by a pigeage for 3 hours. We press them in a vertical press were the juice runs by gravity to croncrete vats in the underground cellar with optimal natural temperature and humidity. Spontaneous fermentation is done without temperature control. The wine ages 1 year in concrete tanks.

Tasting Notes

Pale golden color. Complex aroma, amber, almonds and citrus. In the mouth it is sober, balanced and with a saline finish.

Grape variety: Rabigato

Alcohol: 13,5%

pH: 3,23

Residual sugar: < 2 g/L

Production: 2 700 bottles and 25 Magnums

Box units: 6

Box weight: 7,5 kg Contains sulfites

