

## Wine

### SENTIDOS *Cru* 2019



#### IDENTITY

*Small batch (50 litres) of wild-fermented experimental wine. Monovarietal Aragonez.*

#### TASTING NOTES

*Blackberry red with violet tones. In the nose predominantly aromas of plum and blackberry, mirrored in the dark, tart-fruity, plummy taste. Strong tannins, almost rough and scratchy on the palate.*

#### SERVICE & PAIRING

*Serve at 16 - 18°C. Goes well with pasta dishes, pizza, salty cheese.*

#### VINIFICATION & AGEING

*Grapes from carefully tended vines with strong yield reduction. Strict manual selection. Wild fermentation and ageing for 3 months in 50 litre French oak barrels. Completely handmade, unfiltered and unfined.*

APPELLATION IGP Vinho Regional Algarve

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VARIETIES 100% Aragonez

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ALCOHOL 13% Vol.

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#### KEY DATES

Bottled	Jan 2020
Released	Jan 2021
Drink date	2021 - 2023

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PRODUCTION 750 ml / 56 Garrafas

