CABEÇAS
DO REGUENGO

Equinócio 2023

Plot of land from the century-old Cabeças do Reguengo vineyard (around 14 different grape varieties). An elegant and subtle wine.

Between 20 September 2022 and 21 June 2023, 1029 litres/m2 of rain fell at Quinta das Cabeças (annual average – 750 litres/m2).
A warm start to autumn with some rain, heavy rain and flooding until Christmas. Winter was grey with some cold weather only in January and February and snowfall in the northern mountainous region. March and April were relatively warm. May and June were unstable (76.4 litres/m2). July was hot and dry.
Harvest from 8 to 29 August.

Manual harvest on 14 August.
Crushing, pressing and static decanting of the must.

Natural fermentation and ageing for 9 months in used barrels and casks.
Malolactic fermentation completed. Bottled on 16 May 2024, without fining.

Chemical analysis:

Acidity – 5,6 g/l;
Volatile – 0,58 g/l;
Sugar 2,1 gr/l;
SO2 Total 54 mg/l;
pH 3,21;
ABV 12,8%Vol;
74 Kcal/100cm3;

1 975 bottles produced



Cabeças do Reguengo

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