



Quartzo 2024

White wine. A field blend from two parcels of century-old vines in the Serra de São Mamede, planted at an altitude of 700 meters, between the heights of Reguengo and Cabeço de Moura.

Hand harvested. Crushing, pressing, and static settling of the must. Natural fermentation and 9 months of aging in a 1,000-liter oak vat and one very old 225-liter barrel.

Bottled on May 16, 2025, without fining or filtering.

Total production of only 1.638 bottles.

Chemical Analysis:

Total Acidity: 5.3 g/l;
Volatile Acidity: 0.54 g/l;
Sugar: 0.9 g/l;
pH 3.31;
Alcohol: 12.5% Vol.;
Caloric value – 73 Kcal/100cm³.



Cabeças do Reguengo

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