



Vira Cabeças 2022

Red wine. A field blend from 6 old vineyards (about 12 different grape varieties). Structure and firmness. A Portuguese classic.

Hand harvested from September 1 to 6. Natural fermentation in a concrete vat; part of the grapes were crushed and destemmed. Maceration of about 1 month. Aged 18 months in a new 1,500-liter vat of Slovenian oak.

Bottled on April 23, 2024, without fining.

Total production 4.272 bottles

Chemical analysis

Total Acidity: 5.2 g/l;
Volatile Acidity: 0.75 g/l;
Sugar: < 0.3 g/l;
Total SO₂: 55 mg/l;
pH 3.71;
Alcohol: 13% Vol.;
Caloric value: 76 Kcal/100cm³;



Cabeças do Reguengo

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