

# SAVIO SOARES SELECTIONS

*‘Expressive Wines from Small Growers’*

## BOJO DO LUAR PET NAT ‘LUIZA’ 2023

### The Land

**Region:** Lixa, Felgueiras, Vinho Verde

**Grape:** 100% Espadeiro

**Vine Age:** 20 - 25 years

**Soil:** Granitic

**Altitude:** 260 meters

**Farming Practices:** Organic

**Harvest Date:** Early October



### The Cellar

**Yeast:** Indegenous

**Maceration:** 3 days

**Fermentation:** Spontaneous lasting four weeks in stainless-steel tank

**Melolatic:** No

**Aging:** bottled in October

**Finishing:** Unfiltered

These were the last grapes arriving at the cellar. They were sourced from Rui Paiva, nephew and neighbor of our friend, Prof. Fernando Paiva, in the nearby town of Lixa. Upon arrival at the cellar, the grapes were destemmed and moved to a stainless-steel tank to start a pellicular maceration for three days at 4C. At this point 500gm/kg of ground chestnut flowers are added and mixed into the mass and the grapes are then pressed and returned to the stainless-steel tank for the fermentation to start and kept at 15°C.

Before the fermentation ends the unfinished wine is racked and bottled with 18g/l of residual sugar for the fermentation to finish in the bottle.

It is not disgorged and has the natural sediments left in the bottle.  
There was no SO2 added to this Pet Nat!

