

# SAVIO SOARES SELECTIONS

*"Expressive Wines from Small Growers"*

## BOJO DO LUAR Vinho Tinto, 'DO BOJO' 2022

### The Land

**Region:** Vidago, Trás-os-Montes

**Grapes:** 100% Bastardo

**Vine Age:** 80 years

**Soil:** Granitic

**Altitude:** 650 meters

**Farming:** Practice organic

**Harvest date:** First week of September

### The Cellar

**Yeast:** Indigenous

**Maceration:** 4 weeks

**Fermentation:** Spontaneous lasting for three weeks in amphora (Talha)

**Malolactic:** completed spontaneously

**Bottling:** July 2022

**RS:** >0.7 g/L

**Alc.:** 12%

**Finishing:** Unfined and unfiltered



This Bastardo was sourced from a young producer in Vidago, near Chaves, (a city founded by the Romans over two thousand years) in the Trás-os-Montes region of Northern Portugal. This parcel is between 80 and 100 years of age and it sits on the margin of the Tâmega river, facing a two thousand years old Roman bridge called "Poldrado". The old vines during the winter, without the leaves, resemble an exotic and abstract sculpture garden.

Nuno Costa, the producer of Quinta do Poldrado, sold these beautiful grapes do Bojo do Luar, because his customers do not like light red wines.

The grapes were harvested on the first week of September, placed in stackable 25kg boxes and taken to Bojo do Luar (100km) in a small truck.

Upon arrival in the cellar, the grapes are destemmed and moved to the "talhas" (amphora) with a small percentage of whole clusters. At this point 500gm/kg of ground chest-nut flowers are added and mixed into the mass.

Fermentation and pellicular maceration lasted for four weeks at 12° Celcius. It was then pressed and returned to the "amphora" where they stayed until the end of June, when it was bottled.

At bottling 25mg/l of SO2 was added

