



INÓSPITO

Old Vines Sandy Soils

White Wine

Originating from two plots of old vines over 120 years old and above 500 metres above sea level, carefully harvested by hand, we produce a unique Douro born in a terroir unknown to many.

Poor, sandy soils of granite origin contribute to a unique profile and an expression of a high-altitude Douro with unrivalled freshness.

The grapes arrive at the winery in 20kg boxes and are gently pressed. The must is decanted at 8°C for two to three days.

Fermentation takes place spontaneously with indigenous yeasts and ends in new and used French oak barrels (Bertrange forest). We want it to be a wine where minerality, acidity and freshness are symbols and expressions of the terroir. A pure wine without make-up.

This wine is the result of selecting the best centenarian plots each year.

Region
Douro

Total acidity
6,8 g/L

Soil
Sandy of granite origin

Residual Sugars
0,9 g/L

Varieties
Rabigato, Viosinho, Gouveio, Códrega de Larinho, Sória, Folgasão

Vinification
Spontaneous fermentation with indigenous yeasts and controlled temperature. Ageing on the lees in new and used French oak barrels of 500 and 600 litres for 10 months.

Harvest
Manual picking on the first week of September.

Alcohol
12%

No. bottles
5856