



# LENTO

## White Wine

Originating from old vineyards with an average age of 90 years, located over 500 meters in altitude and carefully harvested by hand, our Douro wine is a myriad of delicate subtleties.

Poor, sandy, granitic soils contribute to a unique profile, demonstrating unrivalled freshness marked by the vineyard's high altitude.

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

We do not use oak. Unmasked, we search for a pure expression of the terroir, showcasing minerality, vibrant acidity and freshness. Our aim is to show that the Douro can also produce great white wines.

Lento (Slow) - Slowly you go far...

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### Region

Douro

### Alcohol

12,5%

### Soil

Sandy soil from granitic geologies

### Total acidity

6,0 g/L

### Varieties

Rabigato, Viosinho, Gouveio, Códega de Lario, Síria, Folgasão

### Residual sugar

0,6 g/L

### Harvest

Manual picking on the first week of September

### Vinification

Spontaneous fermentation with indigenous yeasts and controlled temperature. Aged on total lees.

### No. bottles

10000