

PÊNDULO

VINEYARDS: Grapes from our original vineyards, planted in 2006 by Mr. Baron Bodo von Bruemmer, located in Casal Sta. Maria and next to Praia da Adraga.

YEAR: The year 2022 was classified as a very hot year with temperatures above the average. Portugal suffered from severe drought for 9 months. Also, there where episodes of heavy rain than created floods. For the viticulture it was a good year in Colares the vineyard was able to produce and mature very well with high yield and good quality.

VINFICATION: The grapes were harvested by hand, which then rest for 24h in the cold room. They are then carefully sorted through in the winery and after destemming and crushing, they are cold pressed to avoid oxidation reactions. Fermentation takes place in 225L French oak barrels for about 12 months. WINEMAKER'S COMMENT: Straw-yellow colored wine with a bright appearance, it presents rich aromas of stone fruit, slight salinity, and light pastry notes. On the palate it is vibrant and enveloping, with refreshing acidity and a lot of creaminess. The long and intense finish gives it a gastronomic dimension.

CONSUMPTION: It should be drunk at around 8-10°C and can benefit from aging in the bottle for 10 years.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

Vintage: 2022 | Region: Lisboa | Varieties: Local varieties | Alcohol: 13% | Total Acidity: 6,8g/l | pH: 3,31 | Residual Sugars: <1,5g/l

Capacity: 750ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287114213 | EAN Box: 15600287114210

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