



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: ARTISAN		REGION: Lisboa, Portugal	
APPELLATION: Lisboa VR		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Quinta Dos Capuchos		ATTRIBUTE: Vegan	
WINEMAKER: Rodrigo Martins			



GRAPES:

100% Touriga Nacional.

TERROIR:

Clay & limestone soils.

VINES:

Hand harvested.

VINIFICATION:

Large old oak barrel fermentation with natural yeasts. Gentle maceration for a fresh, fruity style. No fining or filtration, minimal sulphur. Total SO₂: 77g/l.

MATURATION:

Short maturation in large old oak barrel.

TASTING NOTES:

Deep purple colour. Spiced bramble, cassis, plum and blackcurrant aromas. Immense flavour and richness. Firm tannins, yet a velvety texture.

PARING SUGGESTION:

With intense fruits and firm tannin this bold wine is suited to bold, rich flavours; roast beef or sirloin steak, portobello mushrooms with blue cheese or bring out the fruitiness with a lamb and prune tagine.

SERVING TEMP:

15-18°C

AGEING POTENTIAL:

4 years.