



INÓSPITO

Viosinho

Inóspito Viosinho comes from a vineyard with granite soil, rich in quartz, at an altitude of 670 metres located in the village of Pereiros, in the far north of the demarcated Douro region. The vineyard is located in an area of cork oaks, strawberry trees and other trees characteristic of the Mediterranean forest. Fermentation takes place spontaneously with indigenous yeasts in new and used French oak barrels (Bertrange forest). We want it to be a wine where minerality and freshness are symbols and expressions of this unique terroir.

A pure, unadulterated wine.

Region
Douro

Total acidity
6,0 g/L

Soil
Shale

Residual Sugars
1,0 g/L

Varieties
Viosinho

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 12 months.

Harvest
Manual picking on the second week of August.

Alcohol
13%

No. bottles
4200
