



RAZA

CURTIMENTA

Product: Natural Orange Wine

Grape Variety: Avesso

Vintage: 2024

Alcohol: 12,5% vol.

Total Acidity: 6,8 g (tartaric acid)/l)

Residual Sugar: Dry

pH: 3,21

WINEMAKING PROCESS

This RAZA CURTIMENTA is fermented in granite "lagares"

The grapes are harvested at the optimum point of maturation, destemmed and placed in centuries-old granite tanks.

Fermentation is carried out by indigenous yeasts and, when about two-thirds of the fermentation is completed, the wine is racked to stainless steel vats where fermentation will end.

After alcoholic fermentation, the wine is decanted and when it is clean it is bottled

TASTING NOTES

Due to the prolonged contact with the skins and seeds during fermentation, the wine has a golden color and a greater structure.

On the nose, aromas of laurel and tangerine peel stand out, in the mouth it is dry with great structure and persistence. Suitable for vegans.

FOOD PAIRINGS

Roast meats, fatty fish and strong cheeses

RECOMMENDATIONS

Service temperature between 10° - 12° C.

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