

## FACT SHEET

### VARIETALS

100% Arinto.

### CONCEPT

*A natural fermentation with high alcohol content was left in the barrel, the "Flor" (airborn bacteria) began to invade the wine, becoming interesting. Aged for more than 2 years, the incentive to produce "Flor" wine is something extra dry. Maybe it will develop something here. We are starting our Solera.*



### WINEMAKING

*Alcoholic fermentation occurred in French oak barrels.*

### PRODUCTION

350 bottles.

### ALCOHOL

15,5% Vol.

### FORMAT

0,375L.

WINEMAKER: ANTÓNIO MAÇANITA

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