

ANFÍBIO Red 2019

Wine Regional Lisboa

The vineyards are planted in basalt based clay and limestone soils in Runa, Lisbon region. The climate is Atlantic, which helps produce fresher and more mineral wines. All viticulture is done under the Integrated Production certification, guaranteeing the most sustainable practices.

TASTING NOTES

The sea plus land life cycle highlights the flavor of iodine mixed with red mature fruits and the constant freshness, from the beginning until the end of wine tastings.

VINIFICATION

Harvest by mid-September. Fermentation in concrete tanks covered with epoxy and cold temperature control for 10-12 days with maceration afterwards. Aged 4 months in barrels followed by 8 months aging at 10 meters depth on our Atlantic coast.

FOOD PAIRINGS

Red grilled meat, risottos, pastas and grilled fish (namely bream, sea bass and sole). The bottle should be opened 1h before served.

INDIGENOUS GRAPE VARIETIES

Touriga Nacional, Tinta Roriz and Alicante Bouschet

CHEMICAL ANALYSIS

Alcohol: 13,5%

pH: 3,50

Total Acidity: 6,12 g/L

WINEMAKER Vera Moreira

PRODUCTION 700 Bottles

