

Buçaco

Buçaco Vinho de Portugal Tinto

ABOUT THE ESTATE

APPELLATION

Vinho de Portugal

GRAPE VARIETY

Baga, Touriga Nacional

FARMING

Sustainable, Organic, Biodynamic, Vegan

SOIL

Granite and limestone soil.

VINEYARDS & VITICULTURE

Average vine age is 20-40 years.

HARVEST & VINIFICATION

The Buçaco wines are still vinified using the same methods as in the past.

Depending on the year, they are fermented with stalks or without them, or a mix of both. The fermentation takes place in lagares of cement lined with granite, where the grapes are foot trodden and crushed by mallets. The wine ages in 300L French oak barrels for 10-14 months, followed by a few years in bottle before being released.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

