

**WINEMAKER**

Natalia Jessa

FARMING

Sustainable

VARIETALS

Jaen

FEATURES

Bottle, Screw cap

AVAILABLE SIZES (L)

0.750



Gota

Dão Tinto 'Prunus Private Selection'

PORTUGAL, DAO, DAO



WINERY OVERVIEW

High Quality: Price regional wines of place and variety. Natalia Jessa is on the forefront of becoming the new face of Portuguese wines and one of the hardest working people around. Having relocated to Portugal for love from Poland via Ireland to Oporto, Natalia Jessa has really taken grasp of what is virtually an underserved market for inexpensive and incredibly delicious Portuguese wine. She says it herself in the most adorable broken Portu/ Polish English accent: "Drink it, don't overthink it." And these wines over deliver in a BIG way.

Part of the [La Luz](#) portfolio

TERROIR

Granite and clay soils.

VINIFICATION

The majority of the lot is destemmed, although there is always whole cluster co-fermentation with particular lots. Native fermentation in stainless steel and foot-tred lagar. 7-28 days skin soak, the wine is pressed, and placed into cement tank and neutral barrel 6 months.

TASTING NOTES

An intense jammy bedrock of blueberry and damson offset with a lively herbaceous and white pepper lift; succulent and juicy with a long, refreshing finish. Stunning!

