



LEZÍRIA

Tejo, Portugal



Vineyard focused values of consistency and place



Winemaker Antonio Ventura was chosen by Revista de Vinhos magazine as “Winemaker of the year 2013.” His vision is simple and pragmatic: maintain absolute respect for nature and each vineyard, and that the “terroir” is the essence of each wine.

Lezíria Tinto

30% Castelao, 30% Aragonez, 30% Trincadeira Preta, 10% Others. Dry farmed, sustainable/non-certified organic grapes from multiple, small vineyard lots between 25-50 yrs old at 600 m elevation.

A co-fermentation of native varietals, black cherry aromas are derived from Aragonez, met with pencil shaving (Castelão) and scorched earth/dusty notes (Trincadeira). The palate is simple, but fresh given its proximity to the Atlantic Ocean.

Lezíria Branco

100% Fernão Pires, Portugal’s most widely planted native, white grape. Whole cluster press, stainless steel tank. Dry farmed vines of 15-30 years at 200-400 m elevation. Minimal intervention, sustainable practices.

Classic citrus notes of pomelo and lemon are followed by fresh straw and the sea spray notes that are expected from the coastal proxy of Bairro.

