

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 600m 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.



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