

Quinta do Tamariz PET NAT Loureiro 2022

Appellation of origin : Minho
Classification: Sparkling wine
Method : Ancestral
Type: White Brut Natural
Grape Variety: Loureiro

Soil : GRANIT
Plantation Density 1666 | HA
Exposition: SOUTH/WEST
Guiding system: SIMPLE STRING

Limited Edition 3090 Bottles DE 750 ML

Oenologists : JORGE SOUSA PINTO/ MARIA FRANCISCA
VINAGRE/ JOANA ARAÚJO

Alcohol: : 14% vol.
PH: 3,06
Residual sugar : 2,0g/l
Total acidity : 6,7 g/l



*Quinta do
Tamariz*

Pétillant Naturel, Pét-Nat Loureiro Quinta do Tamariz

Quinta do Tamariz Pet Nat it's created from the desire to bring consumers a very low-intervention wine, much like what was made in the older generations of the Borges Vinagre family and which leave fond memories.

The choice of Loureiro grape variety

Intending a young, aromatic and relaxed wine, the choice of variety was Loureiro, due to its aromatic characteristics and its freshness. The Loureiro variety is very cherished at Quinta do Tamariz, having been the first producer to put a Loureiro monovarietal wine on the market, which is why, in this case, we also believe in the success and versatility of the Loureiro variety.

winemaking

After a careful manual harvest, choosing from the vineyard itself, the grapes were taken to the cellar in small boxes.

The grapes were pressed without destemming and fermented in stainless steel vats, with very slow fermentation and controlled temperature for a few weeks.

Before finishing the fermentation, being at a certain level of sugar, which we evaluate through daily analyzes in a certified laboratory, the wine was bottled manually, without filtration and without the addition of sulfur dioxide, having finished the fermentation in the bottle, with fine lees.

Fruit of the fermentation of natural sugars in the bottle, it releases natural gas, becoming a "pétillant naturel" wine.

Appearance : Cloudy and effervescent, subject to deposit.

Flavours: Primary and fermentative aromas typical of the variety. Citrus and mineral. rich

Taste: Intense, with good balance, fresh, with an enveloping finish.

SINCE 1548

Quinta do
Tamariz

VITICULTOR INDEPENDENTE

PET NAT



LOUREIRO 2022
BRANCO | WHITE

QUINTA DO TAMARIZ
VINHO ESPUMANTE IG MINHO

BRUTO NATURAL

PET NAT

LOUREIRO 2022

750 ml

14% vol.

De uma selecção de uvas da casta Loureiro oriundas da Quinta do Tamariz, produzimos este espumante pelo método ancestral, tendo o final da fermentação ocorrido em garrafa, estando por essa razão sujeito a criar depósito.

From a selection of Loureiro grapes from Quinta do Tamariz, we produce this sparkling wine by the ancestral method, having the end of the fermentation occurred in the bottle, being therefore subject to create a deposit.

ENGARRAFADO NA QUINTA POR / BOTTLED BY
SOCIEDADE AGRÍCOLA DA QUINTA DE SANTA MARIA, SA
BARCELOS, PORTUGAL - PRODUCE OF PORTUGAL

COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

MINHO

SELO DE GARANTIA

Seal of Guarantee
> 0,50L ≤ 1L

Decreto-Lei n.º 94/2012, de 20 de Abril

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SEM ADIÇÃO DE SULFITOS
NO ADDED SULPHITES

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portugal

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