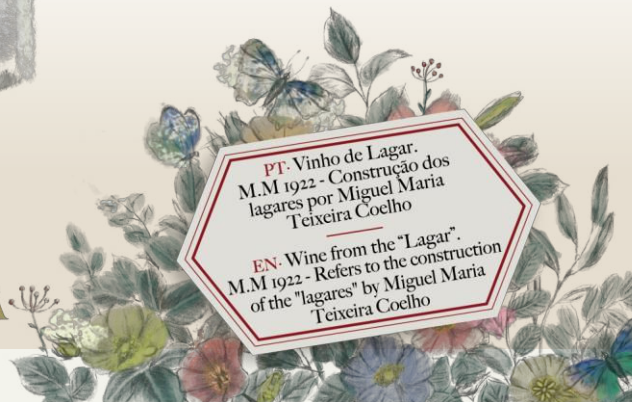




RAZA CURTIMENTA



PT: Vinho de Lagar.
M.M 1922 - Construção dos
lagares por Miguel Maria
Teixeira Coelho

EN: Wine from the "Lagar".
M.M 1922 - Refers to the construction
of the "lagares" by Miguel Maria
Teixeira Coelho



Product: Natural Orange Wine | IG Minho

Grape Variety: Avesso

Vintage: 2025

Alcohol: 11% vol.

Total Acidity: 5,7 g (tartaric acid/l)

Residual Sugar: <1,50 g/l

pH: 3,47

WINEMAKING PROCESS

The grapes are harvested at their optimal ripeness, then destemmed and placed into centuries-old granite tanks, known as lagares.

Fermentation begins with indigenous yeasts in these granite "lagares", with the must remaining in contact with the skins and pips, which imparts the wine's characteristic orange hue. The Portuguese term for this traditional winemaking method is "Curtimenta".

When approximately two-thirds of fermentation is complete, the wine is racked into stainless steel vats to finish fermenting. After alcoholic fermentation, the wine is allowed to settle naturally, and once clear, it is bottled.

TASTING NOTES

Due to the prolonged contact with the skins and seeds during fermentation, the wine has a golden color and a greater structure.

On the nose, aromas of laurel and tangerine peel stand out; in the mouth, it is dry with great structure and persistence. Suitable for vegans.

FOOD PAIRINGS

Roast meats, fatty fish, and strong cheeses.

RECOMMENDATIONS

Service temperature between 10º - 12ºC.

www.quintadaraza.pt

