LES-A-LES LISBON ARINTO PEDRA E CAL WHITE

100% Arinto de Bucelas, from 54 year old vines. Very elegant aromas, slightly saline, with hints of fresh herbs. Full of acidity, minerality and fresh elegance. Crisp and light, with an enormous potential for evolution on the palate. Hints of toasted bread, sliced apple, citrus and nuts. Complex finish. Excellent!

Arinto de Bucelas is the iconic grape of Portugal's only all-white DOC, Bucelas (within the larger Lisbon region). The calcareous soils in the sea level region accompanied by a particular micro-climate (cold winters, mild summers) produce some of Portugal's most high-acid mineral wines, with tremendous aging potential. With a short period of skin contact upon initial pressing, only indegnous yeasts are used during the fermentation period, in used French barriques. It is in these same barrels, where the wine ages on lees during 6 months. Following the staging in oak, the wine is transferred to stainless steel vats where it remains for an additional 6 months on lees prior to filtering and bottleing. The Arinto de Pedra e Cal wines are always released with at least two years of bottle age.

The most recent project of producers Jorge Santos & Rui Lopes, this collection is a voyage through some of Portugal's forgotten wine heritage, boasting some of the rarest and most peculiar gems the country has to offer.

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Tasting Note:

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Shelf Talker:

