

Uca violinista

Our neighbor the *Uca tangeri* crab, with its graceful violinist's pincers, enchants the females and brightens up the marsh. It fights and defends its territory. It digs burrows in the sand and promotes soil oxygenation. That's why the fiddler crab inspires us. We want to make fresh, maritime wines that are the expression of our *terroir* and contribute to Alvor continuing to be a haven for wildlife and a living testimony to history.

White Wine 2025

Algarve Regional Wine

Appelling tropical and citrus character in a mineral background. Fresh involving palate, with salt and minerality. Pleasant and persistent finish. Perfect blend with starters, shellfish, oysters, salads, and grilled fish.



Grapes	Arinto, Alvarinho, Crato Branco e Sauvignon Blanc
Soil	Limestone and clay
Climate	Mediterranean with Atlantic influence – Cool Climate
Vine Training	Guyot system with 2 long cane
Winemaking Process	Manual harvest, fermentation in stainless steel at 14°C. 5 months ageing on fine lees before bottling.
Alcohol	11,5% vol
pH	3,2
Acidity	6,1 g/L
Total Sugar	<0,6 g/L

