

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.

Rosé Wine 2025

Algarve regional Wine

Light pink, hints of fresh currant and guava with light floral. Reflects perfectly the *terroir* with its natural freshness, salinity, everything together in a smooth palate. Goes well with salads, seafood and Asian food.



Grapes	Touriga Nacional and Cabernet Sauvignon
Soil	Limestone and clay
Climate	Mediterranean with Atlantic influence
Vine Training	Vertical Shoot Positioning with spur pruning (VSP)
Winemaking Process	Manual harvest and direct press with whole bunch. Fermentation took place in stainless steel vats, ageing on fine lees for 5 months.
Alcohol	12,5% vol
pH	3,36
Acidity	5,9 g/L
Total Sugar	1,1 g/L

