

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.

Red Wine 2024

Algarve Regional Wine

Very nice ripe red fruits, dark chocolate and bergamot orange.

Very pleasant, smooth, with aromatic and salty style. Soft and persistent finish. Really good with some starters and meat dishes.



Grapes	Touriga Nacional and Alicante Bouschet
Soil	Limestone and clay
Climate	Mediterranean with Atlantic influence – cool climate
Vine Training	Vertical Shoot Positioning with spur pruning (VSP)
Winemaking Process	Manual harvest for 15 kg boxes, grape selection and fermentation for 10 days at 24°C.
Alcohol	13,5% vol
pH	3,57
Acidity	5,45 g/L
Total Sugar	5,2 g/L

