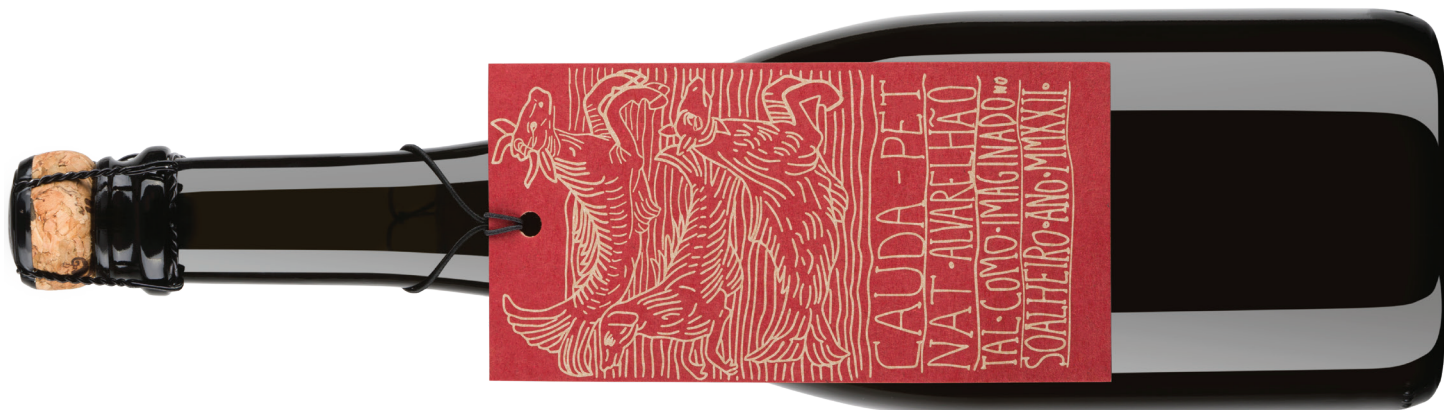


# CAUDA PET NAT ALVARELHÃO 2022



*Cauda Pet Nat.* This sparkling wine from Alvarelhão, produced in the popular Pet-Nat style (*Pétillant Naturel* or *Méthode Ancestrale*), first appeared in 2021. Alvarelhão is an autochthonous variety that we greatly appreciate and cherish. In this harvest we produced a small amount to test its adaptability to Pet Nat's vinification and the results exceeded our expectations.

This project was developed at Soalheiro Innovation Centre, in partnership with Hugo Brito, following the successful experience of the Loureiro variety's vinification using the same method - *Cauda Pet Nat Loureiro*.

## TERROIR

*Cauda Pet Nat Alvarelhão* is made with Alvarelhão grapes, a red variety with little color in the skin, from an old vineyard to the west of Monte de Faro in Valença, on the left bank of the river Minho, a territory where the Atlantic influence is felt, highlighting the wine's minerality.

## VINIFICATION

At the end of the alcoholic fermentation, when the wine has about 18 to 20 g of residual sugar, it is placed in a bottle, where the remaining sugars ferment and gain the characteristic gas of sparkling wine. In this wine, there is no *dégorgement*. Therefore, the yeasts responsible for fermentation remain in the bottle, providing it with cloudiness. Pet Nat differs from other sparkling wines, as the gas is the result of natural sugar from the first fermentation and not from the second.

## TASTING NOTES

Very faint salmon color, elegant aroma reminiscent of guava. Dry flavor and persistent acidity.

**REGION** IG Minho

**GRAPE VARIETIES** Alvarelhão

**ALCOHOL** 11,5% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 6.9

**RESIDUAL SUGAR** Brut Nature

**pH** 3.19

**VOLATIL ACIDITY** (g/dm<sup>3</sup>) 0.56

## FOOD SUGGESTIONS

The sparkling *Pet Nat Alvarelhão*, due to its profile, and like all the Pet Nats we produce, needs no pairing. It can be drunk alone, as an aperitif in a conversation between friends, in the late afternoon in a bar.