



## Humus branco 2022

Rodrigo had a vision: to work as simply and naturally as possible. He opted for organic viticulture and was also certified to do so in 2007. The vines of his vineyard he cultivates today are less than 20km from the Atlantic coast, just south of the town of Caldas da Rainha. A short walk among his vines quickly makes it clear that this proximity to the ocean makes itself felt: a refreshing sea breeze is almost always on the appointment. And with that, defining Rodrigo's wines is easy: he produces, under the aptly named Humus, very fresh, elegant wines (both in white, red and rosé) with remarkably low alcohol levels but with lots of flavour. His natural approach also gives the wines an infectious energy. With Humus, we brought home lots of uncomplicated and authentic drinking pleasure, made by a warm-hearted and humble man, who lives very close to nature - working among his vines as much as necessary and grabbing his surf board when the waves are good - who doesn't say a word too much, but knows what he wants.

|                 |                          |
|-----------------|--------------------------|
| Producer        | Humus                    |
| Region          | Lisboa                   |
| Volume          | 75.0 cl.                 |
| Grape Variety   | Fernão Pires, Arinto     |
| Drinking window | 2025-2028                |
| Alc.            | 11.0%                    |
| Vinificatie     | in oak barrel            |
| Rijping         | in oak barrel for 1 year |

19.20 €