



Oh! Amigo 2022, Atlas Land

Oh! Amigo (2022) comes from a 50-year-old vineyard. The vines grow atop a small hill with soil that is slightly heavier than that of the other sites he uses for white wines. Filippo comments: "The grapes here tend to become naturally very concentrated. The site is predestined for producing a riper expression of our terroir. The west coast of the Algarve is home to some fantastic indigenous yeast cultures capable of fermenting sugars even in a high-alcohol environment. This is, above all, a wine for the dinner table. It needs some time to open up in the glass; decanting helps, but a few years of bottle aging will do it the most good. The reductive character of Oh! Amigo is typical of wines from this vineyard, and we certainly do not want to alter that during the aging process. Drawing on our experience with previous vintages from this site, we are confident that this aromatic profile will evolve into something even more beautiful and complex, given sufficient time in the bottle. We kindly ask for your patience and trust in the process." Only 550 bottles were produced, with 60 allocated to Belgium. This wine will not be produced in the future, as Filippo was unable to renew the lease on the vineyard.

Producer	atlasland (Filippo Pozzi)
Region	Algarve
Volume	75.0 cl.
Grape Variety	field blend with 3% red grapes, primarily Bastardo and Castelão
Drinking window	2025-2035
Alc.	13.5%
Vinificatie	The grapes are harvested in the morning and rest overnight in the cool of the cellar, only to be pressed the following morning. Fermentation in stainless steel tanks.
Rijping	9 months on the lees in stainless steel

29.40 €