



Dupla Natura 2022, Atlas Land

This is our field blend from centenary vines that we farm solely by hand. Mostly ungrafted plants scattered on a sandy parcel of few thousand square meters, just three kilometers from the ocean. It's a wine drawn more to the land than the sea. We usually don't macerate white grapes. This year though, as the days went by under a scorching sun and the skin of our back bronzed underneath the summer skies, we really wished to extract the texture of sun drenched fruit. We wanted this wine to feel like midday in August. A moment of stillness, a peak of sensibility to the outer world. Grapes were picked in the morning, soaked in an open top fermenter together with stems and skins for three days. As fermentation started, we pressed everything to barrel and let it sit for 15 months. It's a wine in constant evolution, layers of wild and fruit dance together showing each a different side. Serve just slightly chilled and give it some time to open up in the glass. I like to decant it gently before drinking.

Producer	atlasland (Filippo Pozzi)
Region	Algarve
Volume	75.0 cl.
Grape Variety	field blend
Drinking window	2024-2035
Alc.	12.5%
Vinificatie	The grapes were soaked in an open fermentation vat for three days, along with the stem and skins. When fermentation started, everything was put in barrels for 15 months.
Rijping	15 month in barrel

35.57 €