



Menina d'Uva Liquen 2021

Liquen is the Portuguese word for lichen. It's the perfect metaphor for Menina d'Uva's wine project. Lichen is the result of a symbiosis of fungi with a green algae and/or a blue-green algae between which there is a delicate existence. Thus, they symbolize the delicate relationship between man and vine (or nature in general). Only by having a feel for it, you arrive at the refined wines that Aline Domingues makes. This is a White wine from different plots of 40 to 60 years old, cultivated in schist soils with delicate citric aromas and of white fruits

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| Producer | Menina d'Uva |
| Region | Tras-os-Montes |
| Volume | 75.0cl |
| Grape Variety | 70% Malvasia, 30% other traditional grapes (Bastardo Branco, Formosa, Poilta etc.) |
| Drinking window | 2024-2027 |
| Alc. | 13.0% |
| Vinificatie | In stainless steel tank, with natural yeasts only. The grapes were foot-trodden and then pressed. After a light settling, the must was transferred to a stainless steel tank for fermentation. |
| Rijping | In stainless steel tank |

24.44 €