



Capovolto 2023, Atlas Land

The grapes for these wines come from a vineyard planted in 1990 on a gentle north-facing slope. A field blend of mainly Castelão, Boal Branco and Boal Roxo on sandy soil, 3 Km from the ocean. Deeper texture and concentration with riper aromatics. It needed a slightly longer ageing to find its balance and at this moment benefits from decanting just before service

Producer	atlasland (Filippo Pozzi)
Region	Algarve
Volume	75.0 cl.
Grape Variety	Field blend of mainly Castelão, Boal Branco and Boal Roxo
Drinking window	2025
Alc.	13.0%
Vinificatie	Capovolto is picked at the end of the september with the same combination of grapes as Zig Zag, this time pressed whole cluster right after harvest. Fermented in tank.
Rijping	Aged between 500 L oak barrels and small stainless-steel tanks.

27.50 €