



## Humus Charlatão 2017

Humus is natural wine at its best: Rodrigo Filipe lets the character of his wines shine in its purest form. This makes for not only very flavourful but also captivating wines. Moreover, due to the minimal use of sulphite, they exude a very infectious energy. This wine was given the nickname 'Charlatão' because it secretly contains a small percentage of Tinta Barocca and Syrah in addition to Castelão.

|                 |                         |
|-----------------|-------------------------|
| Producer        | Humus                   |
| Region          | Lisboa                  |
| Volume          | 75.0 cl.                |
| Grape Variety   | Castelão                |
| Drinking window | 2025-2028               |
| Alc.            | 11.0%                   |
| Vinificatie     | in stainless steel tank |
| Rijping         | 12 months in French oak |

17.20 €