



Humus Pet Nat rosé 2024

Not surprisingly, the Méthode Ancestrale would once again become totally hip under the impetus of natural winemakers. After all, it is the most natural method to get bubbles in wine: you bottle the wine, which has not yet fully fermented, and without any additives it starts to referment in the bottle if the ambient temperature is not too low. It results in wonderfully fresh wine that ranges from bone-dry to slightly sweet depending on the degree of bottle refermentation.

Producer	Humus
Region	Lisboa
Volume	75.0 cl.
Grape Variety	Touriga Nacional, Castelão
Drinking window	2024-2028
Alc.	11.0%
Vinificatie	refermentation in bottle
Rijping	a few months in the bottle

17.40 €