



## Xisto Cru tinto magnum 2021, Luis Seabra

Luis Seabra uses only spontaneous fermentation and natural fermentation.

Producer	Luis Seabra
Region	Douro
Volume	150.0 cl.
Grape Variety	field blend with dominance of Rufete, Touriga Franca, Malvazia Preta, Alicante de Bouchet, Donzelinho Tinto
Drinking window	2018-2026
Alc.	12.0%
Vinificatie	The Covas vineyards grapes were harvested on the 15th of September and the grapes of Ervedosa on the 17th of September. The two vineyards were vinified separately, both with 50% of the stems. Total maceration was 29 days. After pressing, the Covas wine aged in 350 liters barrels and the Ervedosa wine in 228 liters. The malolactic fermentation took place in oak barrels and the wine was in the presence of lees until August 2014. At the moment the wine remains in barrels.
Rijping	in wooden barrels until spring 2015

110.11 €