



Zig Zag 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. It shows good concentration without stellar alcohol levels, retaining the typical oceanic freshness of this site. It comes out as light palhete even with the longer maceration, bringing a coastal feel to the glass. Fine structure with a touch of bitterness and aromatics that remember the wild shrubs growing on the coast.

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.	12.5%
Vinificatie	Zig Zag is picked the second week of September over two days. Grapes are kept in a cold lagar, both whole cluster and de-stemmed where they slowly start to ferment. We punch down by hand and after nine days everything is pressed to tank where the wine ages until bottling.
Rijping	In stainless steel tank

33.28 €