



## PET NAT 2021

### COUNTRY

Portugal

### REGION

Portugal

### PRODUCER

Casal de Ventozela

### GRAPE VARIETY

Loureiro 75 %  
Fernão Pires 25%

### WINE MAKER

Fernando Moura  
Pedro Campos

### ANALYSIS

Alcohol 11.5 %  
Total Acidity 4.8 g/l  
Total Sugar 2 g/l  
PH 3.47

### VINIFICATION NOTES

The grapes are harvested by hand and sorted in the field before being carefully transported to the winery. After a pre-fermentation maceration, the grapes are pressed and fermented in temperature-controlled tanks. Before finishing the fermentation, the wine is bottled and allowed to finish fermentation. This is the traditional way Vinho Verde was made in the past. This is a true “Pet-Nat”. The wine was not disgorged or filtered in any way, so the final result is a cloudy wine with some sediment. This contributes to the amazing mouthfeel and wonderful freshness of the wine.

### TASTING NOTES

The Casal de Ventozela Pet Nat, as a natural wine, has an irreverent, uncontrollable, and spontaneous profile, and its destiny is left to Mother Nature, since we seek in this wine to have as little intervention as possible. In this harvest, it developed a tropical profile, with persistent salinity and freshness, resulting from our proximity to the Atlantic.

### BEST SERVED WITH

Fish, seafood and white meat dishes. It should be served at a temperature between 8°C and 10°C .

