

## JAVALI

### Crazy Javali White Ed. 2021



#### “DRINKABILITY” + YOUTH = CRAZY

Crazy Javali Branco is crafted from grapes grown in the “Clos da Bonifata” vineyard. This vineyard is designed in an amphitheater-like formation, and it is planted with Arinto and Viosinho, two traditional native Portuguese grape varieties that are well-suited to the vineyard’s schist soil. The vineyard is situated at an altitude of 600 meters and is located in the village of Ervedosa do Douro.

#### Grape Varieties

Arinto and Viosinho

#### Vinification and aging

This wine is made from hand-harvested grapes that are carefully placed in 20kg boxes. After the grapes are harvested, they are crushed and placed in a lagar, where they remain to macerate with the skins for approximately 3 to 4 days. Following this maceration period, the must is pressed and fermentation is completed in stainless steel tanks. Aging of the wine takes place in stainless steel tanks for 12 months.

#### Tasting notes

The transparent bottle shows a lemon yellow color. Crazy Branco’s nose starts to be enigmatic as a result of the tanning process in a concrete vat, to which the skins of white grapes harvested on the mountain were subjected. Minerality notes, almost metallic, dominate, advising for some time of aeration after the removal of the natural cork stopper. In the mouth, the CRAZY character combines lightness and youth, guaranteeing a refreshing, mineral and uncompromised tasting 12° of alcohol!

#### Technical information

- Alcohol (%): 12,0
- Sugar (g/l): 1,67
- Total acidity (g/dm<sup>3</sup>): 5,55
- pH: 3,10

