

JAVALI

Crazy Javali Red Ed. 2021



“DRINKABILITY” + YOUTH = CRAZY

Crazy Javali Tinto comes from the grapes on the western plot of the “Clos Fonte do Santo”, this being the biggest one. The vines here are approximately 20 years old and the vineyard is located in the village of Ervedosa do Douro. As with all of our vineyards, it is farmed using biodynamic practices. In keeping with traditional methods in the Douro valley, this vineyard features a field blend of only native Portuguese indigenous grape varieties. The steep hillside location of the vineyard, with its schist soil composition, ranges in altitude from 550 to 700 meters and faces northeast.

Grape Varieties

Tinta Roriz, tinta Barroca and Touriga Franca

Vinification and aging

This wine is made from hand-harvested grapes that are carefully placed in 20kg boxes. The grapes undergo spontaneous fermentation in both concrete and inox tanks, with some whole bunch fermentation used. After blending, the wine is aged in concrete tanks for 12 months.

Tasting notes

The transparent glass of the bottle shows an attractive raspberry color at first glance. The nose of Crazy Tinto is dominated by red fruits, especially strawberries, raspberries and gooseberry. It becomes an excellent challenge to accompany the evolution of the aromas in the glass, because as a “living being”, the wine “dialogues” with us. In the mouth, the CRAZY character combines lightness and youth, guaranteeing a refreshing and uncompromised tasting (11° of alcohol!).

Technical information

- Alcohol (%): 11,0
- Sugar (g/l): 1,16
- Total acidity (g/dm³): 5,10
- pH: 3,2

