

JAVALI

Pet Nat 2021

(Bottled in 2022)



Our Pet Nat 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

The grapes for this wine are harvested manually and placed in 20 kg boxes. The grapes are fully destemmed and fermented in stainless steel. Bottled without stabilization before finishing the alcoholic fermentation. Final fermentation occurs in bottle.

Tasting notes

Raspberry color that remains between the release of a white

foam at the time of opening the bottle. The nose of PET NAT is IRREVERANT and BOLD. The fermentation process is naturally conducted, without artificiality and giving the last word to Mother Nature, leading to the emergence of irreverent fermentation aromas. With the necessary “breathing” time of any living being, as in the case of wine, bold aromas of a natural wine emerge: slightly macerated red fruits and mineral notes. In the mouth, it is possible to detect fruity notes and an acidic nerve that “freshly” refreshes the level of the natural sugars that the wine has, these sugars that are decreasing throughout the natural fermentation taking place inside the bottle. On the other hand, the “pétillance” resurfaces by twirling the glass, with the release of more foam, which confirms the “life” of the wine.

Technical information

- Alcohol (%): 11,0
- Total acidity (g/dm³): 5,33
- pH: 3,05

