

THE SOURCE

Producer	Arribas Wine Company		
Wine	2019 Saroto Tinto		
Region and Country	Trás-os-Montes, Portugal		
Varietal(s)	Red wine composed of a blend of 70% red and 30% white: Tinta Gorda, Tinta Serrana, Bastardo, Rufete, Alvarelhão, Rocheiro, Ocheiro, Verdelho, Malvasia, Bastardo Branco, Posto Branco, Formosa, and more.		
Terroir	High altitude, moorland setting. Arid continental climate with moderate influence from the Atlantic. An average of just under 600mm of rain in each year, which mostly happens during the winter and spring.		
Soil	Granite bedrock with decomposed granite topsoil with rock and clay		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average of 70-80 years (2020)	Altitude(m); Aspect	650-700; South/Southeast
Vinification			

The grapes used to make Saroto Red were hand harvested into 20 kg cases. They were foot trodden in a traditional lagar (old stone or concrete fermentation vessels) and macerated for 4 days allowing the juice to start fermenting naturally with indigenous yeast and without temperature control.

Aging	The grapes were pressed and racked into used French Oak barrels where alcoholic and malolactic fermentations were finished. The wine aged for nine months in the same barrels on fine lees.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist No synthetic non-sulfur or non-copper treatments in the vineyards. “Natural farming.”		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Bright Fruits, Fresh, Mineral, Refined Texture, Easy Drinking		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	11.5	Titrateable Acidity (g/L)	6.0-6.5
pH	3.55-3.65	Residual Sugar (g/L)	<0.6; Very Dry
Total SO2	None Added—Very Low—Low—Medium—High		