

atlasland

Oh! Amigo



tissot
Modelo ALPHA

M4
M3
M2

Oh! **Amigo** (2022) comes from a 50 years old vineyard, vines grow on top of a small hill with heavier soil compared to the sites we use to make our whites (more clay).

Grapes tend to naturally get very ripe and concentrated here, a great site to make rich, gastronomic whites. Sadly, we don't farm this vineyard anymore as the land has recently been sold.



Grapes were harvested in the morning, soaked whole cluster for 36 hours in an open top fermenter and pressed straight after. Fermentation and ageing were performed in stainless steel tanks, where the wine aged on fine lees over 9 months. The field blend has a bit of red grapes in it, mostly Bastardo and old Castelão clones from the coast. They represent around 5% of the total yield.

It's a wine that needs some bottle time to be fully enjoyed, it will definitely improve in a couple of years.

We kindly ask you to be patient and try to keep this wine at least over the winter, give it time and trust the process. Only 550 bottles produced, bottled and labelled by hand. This wine will not be replicated in the future, it's the last label of the 2023 collection.

Serve at room temperature.

