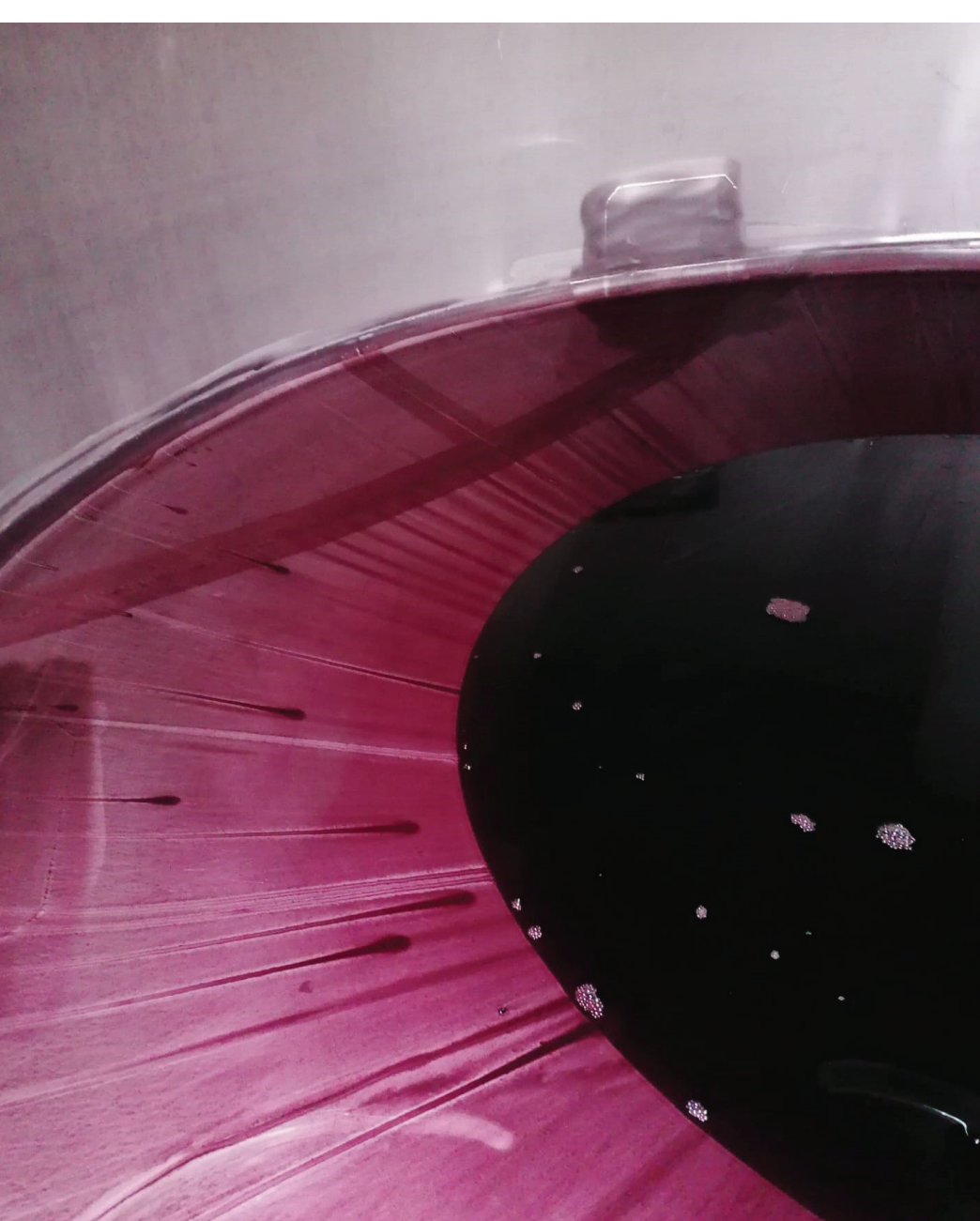


March 2021

SOUTIRAGE



Soutirage: important technique in the red wines production

“Soutirage” is a French term, whose translation into Portuguese will be something close to the expression “tiragem em limpo” that is used to define one of the phases of the red wine maturation process.

This process results from the need to remove the sediment or lees originating from the aging in wood or stainless-steel vats, which may lead to undesirable flavours and savours in the wine, providing the wine a certain amount of oxygen that is very important for a good aging.

This technique consists in racking the wine from one container (barrel, vat, or cask) to another, the first being cleaned to later receive the wine to continue its aging.

This technique is carried out in the spring and in the post-harvest period (autumn).

NEW WINE RELEASES

Check out our new Wine Releases and try it!



**Lua Cheia em V. V. Reserva Especial
DOC Douro
2017**



**Colleja Tinto
DOC Douro
2019**



**Maria Bonita Alvarinho
Regional Minho
2018**



**Azul Portugal Escolha
Vinho Verde DOC
2020**