

WHITE

JAVALI

Clos Bonifata 22

The Clos Bonifata line demonstrates the purity, respect and uniqueness of the Clos Bonifata terroir. Located in Ervedosa do Douro at an altitude of 600 meters; from the vineyard to the glass.

An immaculate soil work, with annual crops patiently carried out with horses. And purity in the wines, resulting from the fermentations with minimal interventions. Which take place in a concrete vat with a rare and innovative spherical shape. Exclusively built with the incorporation of soil from Bonifata's own terroir.

Respect in agricultural work throughout the vegetative cycle of the vine and in the winery, by applying principles of viticulture and biodynamic oenology (lunar calendar, flower days, fruit days, root days, leaf days, biodynamic preparations, macerations plants,...).

Uniqueness in the location of the Bonifata vineyard, bordered by stone walls, in the image of a Clos. And also close to small forests and bushes; rich in biodiversity. Clos Bonifata also brings together fruit trees, thus creating a unique ecosystem.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 100% in concrete vat. Aged 18 months with bâtonnage on a spherical concrete tank. The wine is not stabilized by cold and only has a light filtration.

Tasting notes

Lemon color with greenish tones. Peculiar nose, marked by floral and granite notes. In the mouth, the acid freshness is in harmony with the minerality of the Clos Bonifata terroir.

Technical information

- Alcohol (%): 12,8
- Sugar (g/l): 0,8
- Total acidity (g/dm³): 5,45
- pH: 3,06

