

2020-2023

Familia Geisse, Amadeu Laranja ('Orange') Nature

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Features of the region's unique terroir include soils of volcanic basalt that offer natural irrigation in the vineyards. Average rainfall is 1,400mm and average altitude of vineyards is 800m. Yields are limited to 12 tonnes per hectare, with strict control rules for traditional method production in the winery.

Viticulture

Geisse are pioneers of Thermal Pest Control (TPC), a method of 'blow-drying' vines which helps to prevent use of pesticides. A family-run business that operates with strong ethical principles, where entire families are employed, live on-site, and receive free accommodation.

Winemaking

Traditional Method. Fermented in tank & left on skins for 8 weeks. Spontaneous fermentation, using 'wild' yeasts. 18 months lees ageing. Zero dosage.

Tasting Notes

A sparkling wine with a beautiful orange colour and a fine and persistent bubble. It presents a lot of complexity, with aromas of dried fruits, almonds and honey. On the palate it is intense and creamy, as well as full-bodied, due to the tannins extracted from the grape skins during the elaboration process.

