



## ORIGIN

Serra de Montejunto, Portugal.

## VARIETIES

Vital & Rabo de Ovelha.

## VINEYARD

From five vineyard sites ranging in age, the oldest dating to 1973 and the youngest from 2013. The vines are rooted in clay-limestone soils.

## VINIFICATION METHOD

Mostly Vital with a small percentage of Rabo de Ovelha from multiple parcels rooted in clay-limestone soil. The grapes were hand-harvested and macerated for 2 days on the skins, then pressed into concrete to finish fermentation and aging. Bottled unfinned, unfiltered with a small addition of SO<sub>2</sub>.



# COZS

## POP BRANCO MACERADO

## PRODUCER PROFILE

COZs was formed by Portuguese natives Tiago Teles and António Marques-da-Cruz. Their partnership began after they acquired a 60-year-old Baga vineyard in 2015, followed up by the historic, limestone-rich Vinha da Pena vineyard in Serra de Montejunto, located 15km from the Atlantic Ocean in the Lisbon region. In an area once dominated by conventional farming methods, COZs prioritizes organic agriculture and has introduced many innovative practices in pruning and soil fertilization. Today, Tiago and António work with six high-altitude, historic vineyard sites planted with the native white variety Vital, aged between 30 and 50 years old and rooted in clay-limestone soils: Vinha da Pena, Vinha do Outeiro, Vinha da Barra, Vinha da Serra, Vinha do Anfiteatro, and Vinha do Nuno. The two growers are also working to revive interest in several other ancient Portuguese varieties such as Vital, Arinto, Jampal, and Castelão. In the cellar, COZs utilizes traditional winemaking techniques and fermentation is done with indigenous yeasts. Additives of any kind are never employed in the wines.