



**COZS**  
**VP-VITAL**

## ORIGIN

Serra de Montejunto, Portugal

## VARIETIES

100% Vital

## VINEYARD

The Vinha da Pena vineyard was planted in 1982 at 350m above sea level, and oriented northwest. The vines are rooted in clay-limestone soil.

## VINIFICATION METHOD

The grapes were hand-harvested and underwent a non-fermentative maceration in 1000L *dornas* (large casks) with the skins for 2 days, then pressed into neutral Burgundy barrels to undergo primary and malolactic fermentation and age for 11 months. Bottled unfiltered, unfiltered with a small addition of SO<sub>2</sub>.



## 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.