LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

COZS

VM ARINTO

ORIGIN

Serra de Montejunto, Lisboa, Portugal

VARIETIES

100% Arinto

VINEYARD

These vines were planted in the Vinha da Murta vineyard in 2006 via massale selection, and later regrafted in 2021, rooted in clay & limestone soils at low elevation.

VINIFICATION METHOD

The grapes were hand-harvested and underwent primary fermentation in 1000L *dornas* (large casks) for 8 days. After pressing, the wine completed malolactic fermentation and aged in neutral Burgundy barrels for 11 months. Bottled unfined, unfiltered with a small addition of SO2.

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.