

www.keepitnatural.pt



STILLA PURA

PRODUCER'S STORY

STILLA PURA, from the Latin Gota Pura, tells a story that combines naturalness, excellence, ancestry and science. Pedro Salvador, born in Porto and with an international career in management, moved to Ponte de Lima in 2014. He immediately fell in love with the rural world, becoming a Master in Organic Agriculture 2 years later.

Entrepreneurs by nature and reviving family winemaking traditions of their ancestors, Pedro Salvador and his wife, Sofia Pereira, acquired Leiras de Lamações, with around 1 hectare of old vines in the parish of Gondufe, in Ponte de Lima, and Leiras de Vilar, with approximately 0,5 hectares where new vines were planted, in the parish of Gemieira, also in Ponte de Lima.

Both parishes have a unique terroir in the Vinho Verde Region, the largest demarcated wine region in Portugal. Values such as respect for nature and man, circular economy, sustainability and quality guided the rebirth of old vines and the rise of new vines, both in the process of converting to organic production.

Our Wines

In 2022 we produced 3 organic and vegan wines under the STILLA PURA brand for commercialization in the market. Two Great Choices from the CVRVV (White Loureiro and Red Vinhão) and one Choice (Rose from old grapes).



White Wine (Grape Loureiro) **GREAT CHOICE 2022 CVRVV**

Loureiro DOC, Escolha 2022, with 12% vol., from vines facing the spring, should be served at the ideal temperature between 8 and 12°C. Crystalline golden color, citric aroma, orange blossom. Medium alcohol content and very balanced acidity. Light and fresh, ideal for appetizers, fish dishes, seafood, sushi, salads and fruit.

Rosé Wine (Old Grapes) **CHOICE 2022 CVRVV**

Rosé DOC, Escolha 2022, with 12% vol., from vineyards facing south, should be served at the ideal temperature between 8 and 12°C. Ruby color and red and wild fruits in the aromas, moderately sweet. Low alcohol content and very balanced acidity. Light and fresh, ideal for appetizers, white meat and fish dishes.

Red Wine (Grape Vinhão) **GREAT CHOICE 2022 CVRVV**

Rosé DOC, Grande Escolha 2022, with 12% vol., from vineyards facing south, should be served at the ideal temperature between 8 and 12°C. Deep red color. Aroma of red fruits and spices. Low alcohol content and very balanced acidity. Light and fresh, ideal for traditional meat dishes (e.g. Portuguese stew, feijoada, codfish, lamprey or sardines, among others).



Invitation to our Clients

We believe that experiences are what most enrich people and establish healthy and lasting relationships. Stroll through our vineyards, learn about a differentiating model of viticulture and have access to a set of STILLA PURA experiences. Enjoy a journey through time, space and history. PURE STILLA, a pure drop of nature that turns into wine!

STILLA PURA FAMILY || 2023 HARVEST