



## Red Wine Natural Baga 2012

### Description:

The BAGA grape has a huge antioxidant capacity that “forces” the decantation of their older wines. Knowing that the addition of Sulfurous ( $\text{SO}_2$ ) has a stabilizing and antioxidant effect, we wanted to demonstrate the grape antioxidant capacity avoiding any kind of addition. As the climate of the region, where the grapes are produced, is suitable for making wine without the addition of acid (as in hot regions) or sugar (as happens in the colder regions), it was possible to create this wine (which was an experience in 2012 harvest), without any additives to the product supplied by Nature – the BAGA grape. Thus, we maintain that Nature has given us without any added throughout the process in the cellar, including bottling. Made to think of people who are allergic to  $\text{SO}_2$ .

