

COMPANHIA DE VINHOS INVENCÍVEL



Invincible

número um - number one

VINHO BRANCO - WHITE WINE **2023**

FIELD BLEND
12.5% Alc/vol

A FIELD BLEND FROM 30+ YEAR OLD VINEYARDS.

RABIGATO, ARINTO, CÓDEGA, MOSCATEL

7 MONTHS "ELEVAGE" IN OLD FRENCH OAK BARRIQUES.

pH 3.3

Volatile Acidity ~ 0.3 g/dm³

Total Acidity ~ 6.2 g/dm³

Free SO₂ ~ 30 mg/dm³

Total SO₂ ~ 82 mg/dm³

Total Sugars ~ <0.6



Invincible

número um - number one

VINHO TINTO - RED WINE **2022**

FIELD BLEND
13.5% Alc/vol

A FIELD BLEND FROM 40+ YEAR OLD VINEYARDS.

TOURIGA NACIONAL, TOURIGA FRANCA, AND TINTA RORIZ

16 MONTHS "ELEVAGE" IN OLD FRENCH OAK BARRIQUES.

pH ~ 3.7

Volatile Acidity ~ 0.3 g/dm³

Total Acidity ~ 5.5 g/dm³

Free SO₂ ~ 32 mg/dm³

Total SO₂ ~ 88 mg/dm³

Total Sugars ~ 0.2



Invincible

número dois - number two

VINHO BRANCO - WHITE WINE **2022**

FIELD BLEND
13% Alc/vol

A FIELD BLEND FROM 90+ YEAR OLD VINEYARDS.

RABIGATO, CÓDEGA, DONZELINHO BRANCO, BOAL, CÓDEGA DO LARINHO.

10 MONTHS "ELEVAGE" IN OLD FRENCH OAK BARRIQUES.

pH ~ 3.25

Volatile Acidity ~ 0.4 g/dm³

Total Acidity ~ 6.8 g/dm³

Free SO₂ ~ 22 mg/dm³

Total SO₂ ~ 75 mg/dm³

Total Sugars ~ 0.1



Invincible

número dois - number two

VINHO TINTO - RED WINE **2021**

FIELD BLEND
14.0% Alc/vol

A FIELD BLEND FROM 50+ YEAR OLD VINEYARDS.

TOURIGA FRANCA, TOURIGA NACIONAL, TINTA RORIZ, TINTA AMARELA, TINTA BARROCA, RUFETE.

16 MONTHS "ELEVAGE" IN USED FRENCH OAK BARRIQUES.

pH 3.65

Volatile Acidity ~ 0.4 g/dm³

Total Acidity ~ 5.3 g/dm³

Free SO₂ ~ 25 mg/dm³

Total SO₂ ~ 72 mg/dm³

Total Sugars ~ <0.6



Natural Mystic

VINHO VERDE

FIELD BLEND
11.5% Alc/vol **2023**

HARVESTED FROM VARIOUS VINEYARDS NEAR AMARANTE. THE MUST IS COOL-FERMENTED IN INOX AND LEFT ON THE LEES POST-FERMENTATION. AFTER BLENDING THE DIFFERENT PARCELS, THE WINE IS BOTTLED EARLY WITH SOME PÉTILLANCE.

pH ~ 3.29

Volatile Acidity 0.2 g/dm³

Total Acidity ~ 6.4 g/dm³

Free SO₂ ~ 24 mg/dm³

Total SO₂ ~ 90 mg/dm³

Total Sugars ~ 2.5



Invincible

DOC Duero Tinto

VINHO TINTO - RED WINE **2022**

FIELD BLEND
13.5% Alc/vol

HARVESTED FROM VINEYARDS IN CASAIS DE DOURO AND FERMENTED WARM USING WILD/INDIGENOUS YEAST.

THE WINE WAS AGED FOR 18 MONTHS IN FRENCH OAK BARRIQUES OF WHICH 30% WERE NEW.

pH ~ 3.7

Volatile Acidity ~ 0.5 g/dm³

Total Acidity ~ 6.2 g/dm³

Free SO₂ ~ 18 mg/dm³

Total SO₂ ~ 70 mg/dm³

Total Sugars ~ 0.1

ALL OUR WINES ARE CERTIFIED VEGAN

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