

**CLASSIFICATION**

Dão DOC

**VINTAGE**

2018

**GRAPE VARIETIES**

Touriga Nacional, Jaen e Alfrocheiro

**VITICULTURE**

Watered vineyards in low fertility soils with predominance of granitic soils.

**VINIFICATION**

Vinificated in automatic treading press at controlled temperatures of up to 30°C and aged for short period of 8 months in heavy toasted barrels.

**ANALYSIS**

Alcohol content: 13,5%

Total acidity: 5,2g/L; pH:3,45

Reduction sugar: 1,3 g/L

**TASTING NOTE**

The evident scent of Touriga Nacional adds to the structure of Alfrocheiro and the smoothness of Jaen present in this wine. Marked by red fruit without being too ripe and a sharp acidity, makes this wine ideal for pairing with a good grilled steak. Notes of dark chocolate and smoke are lightly present leaving the fruit to shine.

**WINEMAKER**

Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**

Vasco Rosa Santos

<b>BOTTLE 0.75L</b>	30 x 8 x 8cm / 1,3kg
<b>CASE 6 BOTTLES</b>	30 x 27 x 18cm / 8kg
<b>PALLET</b>	80 cases / 5 levels / 120 x 80 x 150cm / 640kg
<b>BOTTLE EAN</b>	5602182730130
<b>CASE EAN</b>	15602182720138
<b>TARIFF CODE</b>	22042180 90