

850

DOC RED 2017

PORTUGAL



VINE

Grapes from the subregions Cima Corgo and Douro Superior.

SOIL

Schistose.

HEIGHT

250-400 meters.

GRAPE VARIETIES

Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Barroca, Tinta Amarela.



VINIFICATION

Complete destemming and crushing. Fermentation in stainless-steel vats for approximately 8 days, at a controlled temperature of 22°C.



TASTING NOTES

Fruity, smooth and silky on the palate, with enduring freshness.
A wine to enjoy and relax with.



RECOMMENDATIONS

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. Best served at a temperature between 14 and 16°C. Ideal with red meat.



TECHNICAL DETAILS

Alcohol 12,5%vol

pH 3,62

Total Acidity 4,5 g/dm³

Residual Sugars 0,6 g/dm³



WINEMAKER

Ricardo Macedo

