SOITOWINES

SOITO Tinto **DÃO JAEN Reserva** DOC Dão **2016**

JAEN 100%

TERROIR

The vineyards are planted in the sub region of Terras de Azurara, a place with Mediterranean climate and granitic soils. The vineyard was generous and provided a density of 3500 to 4000 feet per hectare, giving 5 tons of grapes per hectare.

HARVEST AND WINEMAKING

Pruning: double cord, simple cordon and *guyot*
Vinification and Winemaking: Classic vinification in lagar with soft skin maceration. Fermentation with controlled temperature to 26ºC and maceration for 6 days. Wine staged in French oak barrels for 8 months.

TASTING NOTES

Appearance: Clear

Color: Red with hints of grená.
Aroma: It reveals notes of red fruit with notes of raspberry, light blueberry complexed with cinnamon and cloves, flanked by expressions of fresh vanilla.
Taste: It has a very elegant and balanced body, with velvety and round tannins, good expression of balsamic notes and caruma. It defines a sensory cut with a long, fresh and mineral finish.

WINE PAIRING

It should be served at a temperature of 16 to 18 ºC, accompanied by dishes of balanced and elegant structure or simply in good conviviality. It is a wine that is ready to drink, but can be stored for another 7 years.

ANALYTICAL PARAMETERS

Alcohol content: 13,0 % Vol.
Total Acidity: 5,12 g/L
Volatile Acidity: 0,38 g/L
Dry Extract: 29,4 g/L
Residual sugar level: 0,8 g/L
pH: 3,60

QUANTITY

1300 Bottles

WINEMAKER

Carlos Silva