

TALEIGA Red DOC Dão 2016

Touriga-Nacional 40%, Tinta-Roriz 30%, Jaen 20% and Alfrocheiro 10%

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 stainless steel vats with skin maceration. Fermentation with controlled temperature to 28°C and maceration for 6 days. Wine staged in stainless steels tanks for 24 months.

TASTING NOTES

Appearance: Clear

Color: brick red nuances

Aroma: It presents delicate aroma with expression notes of ripe red fruits.

Taste: It reveals a soft and pleasant body, finesse flavour and a long persistence.

WINE PAIRING

This wine should be served at a temperature between 16 to 18°C. It is a ready-to-consume wine but it can be saved for another 5 years.

ANALYTICAL PARAMETERS

Alcohol content: 13,0 % Vol.

Dry Extract: 28,7 g/L

Total Acidity: 5,35 g/L

Residual sugar level: 0,7 g/L

Volatile Acidity: 0,40 g/L

pH: 3,53

QUANTITY

20 000 Bottles (0,75 cl)

WINEMAKER

Carlos Silva

