



SOITO Red Reserva DOC Dão 2015

Touriga-Nacional 80%, Alfrocheiro 10% and Tinta-Roriz 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 soft skin maceration. Fermentation with controlled temperature to 26°C and maceration for 8 days. Wine staged in French oak barrels for 12 months.

TASTING NOTES

Appearance: Clear

Color: Red with violet nuances

Aroma: Delicate and full aroma with notes of blackberry and blueberry fruits, combined with menthol nuances and fine spices.

Taste: On the palate there's an excellent balance, velvety and intense, grandiose, with the presence of rich and silky tannins. Complex and harmonious structure. The wine reveals a unique minerality with a long finish.

WINE PAIRING

This wine should be served at a temperature between 16 to 18°C following game, red meat, strong cheeses and "Bacalhau" dishes.

ANALYTICAL PARAMETERS

Alcohol content: 13,9 % Vol.	Dry Extract: 32,6 g/L
Total Acidity: 5,33 g/L	Residual sugar level: 1,2 g/L
Volatile Acidity: 0,45 g/L	pH: 3,83

QUANTITY

6664 Bottles

WINEMAKER

Carlos Silva

