



SOITO Alfrocheiro Reserve DOC Dão 2017

Alfrocheiro 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 stainless steel vats with soft skin maceration. Fermentation with controlled temperature to 26°C for 9 days. Wine staged in French oak barrels for 6 months.

TASTING NOTES

Appearance: Clear

Color: Strong red color with garnet hints.

Aroma: It presents a deep and elegant aroma of ripe red fruits, with notes of plum, blueberry and cherry, combined with smooth vanilla expressions of spices and nuts and married with a light balsamic fragrance and a tenuous breath of pine forest.

Taste: In the mouth it shows a great complexity, it is round and harmonious, with a good structure and balance of well-integrated tannins, promising a great aging potential. It reveals a long persistence finish and an exquisite *bouquet*, showing the character of its terroir and the characteristics of the grape variety.

WINE PAIRING

This wine should be served at a temperature between 16 to 18°C following consistent dishes, game meat, lamb and cheeses. It is a ready-to-consume wine but it can be saved for, at least, another 10 years because of its great aging capacity in bottle.

ANALYTICAL PARAMETERS

Alcohol content: 14,5%

Total Acidity: 5,82 g/L

Volatile Acidity: 0,54 g/L

Dry Extract: 30,7 g/L

Residual sugar level: 1,1 g/L

pH: 3,57

QUANTITY

1624 Bottles of 75cl

85 Bottles of Magnum

WINEMAKER

Carlos Silva

