



## PRIMEIRO ACTO *Red Wine*



Appellation  
DOC Dão



## Grape Varieties

Touriga Nacional, Alfrocheiro, Tinta Roriz and Jaen



## Vinification

The grape picking in younger vines is done by hand and the grapes are carried to the winery in small boxes. This is followed by the stalk removal, crushing, pressing and fermentation in stainless-steel tanks at a controlled temperature around 26°C until the sugars deplete. After alcohol fermentation is complete the wine starts its Malolactic fermentation. Before bottling the final blend is made and then is slightly cleaned and filtered so not to lose the good characteristics of the wine (Natural stabilization).



## Suggestions

Good to drink now but able to keep for many ears. Pairs well with meat dishes, pizzas, sausages and cheese.



Serve at 16-18°C



## Tasting Notes

It's a wine with a good aroma of red and mature fruits in combine of some flower aromas. With volume and structure, it transmits well the characteristics and minerality of the region showing freshness and good natural acidity.



## ABV Alcohol Strength

**Alcohol:** 13,5%



## Logistics Information

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

