



DOM VICENTE
Red Wine – Reserve 2017



Appellation
DOC Dão



Grape Varieties
Touriga Nacional and Alfrocheiro



Vinification

The grape picking 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 inox tanks at a controlled temperature around 26°C until the sugars deplete. After alcohol fermentation is complete the wine starts de Malolactic fermentation with the Touriga Nacional in barrels. 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

Pairs well with different meat dishes, sausages as well strong cheeses.



Serve at 16–18°C



Tasting Notes

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



ABV Alcohol Strength

Alcohol: 14%



Logistics Information

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

