

# vale. d'aldeia quinta

## PRODUCER

Quinta Vale d'Aldeia, S.A.

## WINEMAKER

José Reverendo Conceição

## FORAL DE MEDA 2019

RED WINE DOC DOURO

## GRAPE VARIETIES

50% Touriga Nacional

25% Touriga Franca

25% Tinto Cão

## ORIGIN

The grapes that gave rise to this wine are sourced from different vineyard plots located in the region of Meda and whose altitude varies between 450 and 500 m.

## VINIFICATION

The grapes are harvested by caste and vineyard plots in boxes of 20 kg. After being chosen and fully destemmed they're crushed. Then the grapes are forwarded to the fermentation vat where they stay at least 5 days to ferment at a temperature of 26/27 ° C. After this process they suffer a final pressing before they are stored in vat.

## TASTING NOTES

With a bright color, young and fresh aroma remembering red fruit. It's a wine well balanced and alive. Presents a good character and intensity of fruit. Balanced end of tasting.

## ANALYSIS

Alcohol (%vol) – 13,6 %

Total Acidity (tartaric acid) – 5,3g/dm<sup>3</sup>

Volatile Acidity Fixed (acetic acid) – 0.6 g/dm<sup>3</sup>

Ph - 3.77 / Sugar – 0,6 g/dm<sup>3</sup>

## SERVICE

Should be served at a temperature of 16/18° C.

## BARCODE

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