

CLASSIFICATION	D.O.C.
REGION	DOURO, Cima-Corgo
VARIETIES	Touriga Nacional / Touriga Franca / Tinta Roriz
WINEMAKER	Miguel Videira Monteiro
ASPECT	Clear
COLOUR	Intense ruby with violet tones
AROMA	Elegant and concentrated red fruit fragrances with some nuances of baking spice
FLAVOUR	Fresh and young, balanced with soft tannins, nice acidity and a elegant finish
VINIFICATION	Fully destemmed, prolonged gentle skin maceration followed by alcoholic fermentation in a traditional stone lagar with controlled temperature between 24-26°C
AGING	Final fermentation and aging in stainless steel tanks
LONGEVITY	3 - 5 years
ALCOHOL	14 %
Ph	3,43
TOTAL ACIDITY	6,2 g/L



QUINTA
DO
BEIJO

COLHEITA
RED
2018

