

vale. d'aldeia quinta

PRODUCER

Quinta Vale d'Aldeia, S.A.

WINEMAKER

José Reverendo Conceição

INFIEL

2015

RED WINE DOC DOURO

GRAPE VARIETIES

50% Touriga Nacional
35% Touriga Franca
5% Tinta Roriz

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 are 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 suffer a final pressing before they are stored in vat.

TASTING NOTES

Intense red color with hints of violet. Combination of ripe red fruit, cacao and spices with soft wood notes. Elegant on the palate with a good acidity and velvety tannins resulting in a well-structured and harmonious wine. Ageing: 10 month in French oak barrels. Not submitted to filtration or stabilization operations, resulting in a normal formation of sediment.

ANALYSIS

Alcohol (%vol) – 13,6 %
Total Acidity (tartaric acid) – 4,8 g/dm³
Volatile Acidity Fixed (acetic acid) – 0,4 g/dm³
Ph – 3,72
Sugar – 0,6 g/dm³

SERVICE

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

BARCODE

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