

vale. d'aldeia quinta

PRODUCER

Quinta Vale d'Aldeia, S.A.

WINEMAKER

José Reverendo Conceição

XAIÑO 2019

RED WINE DOC DOURO

GRAPE VARIETIES

50 % Touriga Nacional

30 % Touriga Franca

20 % Tint Cão

ORIGIN

This wine is made with grapes located about 450m altitude in the region of Meda. East exposition and quite schistose soil.

VINIFICATION

Grapes are harvested, to 20 Kg boxes, at its optimal ripeness intending to show a vigorous maturity, leading to higher aromatic and polyphenolic concentrations. After fully stalked and crushed, grapes are fermented in Inox vat, allowing quality constituents presents in the ripe grapes film, softly pass to the wine.

TASTING NOTES

Intense red color. Very fresh and fruity with notes of berries, black cherries and spices on the nose. Very concentrated with a good acidity, soft tannins, long and persistent finish on the palate.

ANALYSIS

Alcohol (%vol) – 13,1 %

Total Acidity (tartaric acid) – 4,4 g/dm³

Volatile Acidity Fixed (acetic acid) – 0,5 g/dm³

Ph - 3,80 / Sugar – 0,6 g/dm³

SERVICE

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

BARCODE

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