

vale. d'aldeia quinta

PRODUCER

Quinta Vale d'Aldeia, S.A.

WINEMAKER

José Reverendo Conceição

KASTA 2017

RED WINE DOC DOURO

GRAPE VARIETIES

50% Touriga Nacional
25% Touriga Franca
15% Tinto Cão
10% Tinta Roriz

ORIGIN

This wine is made with grapes located about 450m altitude in the region of Meda. East exposure 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 stainless steel vat, allowing quality constituents presents in the ripe grapes film, softly pass to the wine.

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. Not submitted to filtration or stabilization operations, resulting in a normal formation of sediment.

AGEING

This wine is aged in French oak barrels of 400 liters for about 18 months.

ANALYSIS

Alcohol (%vol) – 14,7 %
Total Acidity (tartaric acid) – 5.2 g/dm³
Volatile Acidity Fixed (acetic acid) – 0.5 g/dm³
Ph - 3.73 / Sugar – 1,1 g/dm³

SERVICE

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

BARCODE

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