

# vale. d'aldeia quinta

## PRODUCER

Quinta Vale d'Aldeia, S.A.

## WINEMAKER

José Reverendo Conceição

## XAINO SELECTION 2018

RED WINE DOC DOURO

## GRAPE VARIETIES

50% Touriga Nacional

20% Touriga Franca

20% Sousão

5% Tinta Roriz

5% Tinta Amarela

## 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 Inox vat, allowing quality constituents presents in the ripe grapes film, softly pass to the wine.

## TASTING NOTES

Intense Dark purple red color. A very concentrated aroma, 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

This wine is aged in French oak barrels of 400 liters for about 14 months.

## ANALYSIS

Alcohol (%vol) – 14,3 %

Total Acidity (tartaric acid) – 5.8 g/dm<sup>3</sup>

Volatile Acidity Fixed (acetic acid) – 0.4 g/dm<sup>3</sup>

Ph - 3.56 / Sugar - 0,6 g/dm<sup>3</sup>

## SERVICE

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

## BARCODE

5600266737013

