

850

Sheet Code: CD85TO212V1EN

Version: 1.0

Date: 14-05-2014

850 I.G. Regional Duriense Red 2012

IG Terras Durienses | Portugal

Vine

Grapes coming from the sub-regions "Cima Corgo" and "Baixo Corgo".

Soil

Schistose.

Height

250-400 meters.

Grape Varieties

Touriga Franca, Tinta Barroca, Tinta Roriz, Tinta Amarela, Tinto Cão.

Vinification

Total destemming and crushing. Fermentation in stainless-steel vats for approximately 12 days, at a controlled temperature of 25-26°C. Matures in stainless-steel vats for 10 months.

Tasting Notes

Vibrant ruby colour. In the nose stands-out the sweetness of the ripe red fruit, with some black fruit, like blackberry. In the mouth is fresh and balanced. The tannins are fine and velvety, in an intense, live and delicious whole.

Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations and in a horizontal position. Ideal to be served with red meat, cheese and roast fish, at a temperature between 16 and 18°C.

Technical Details

Alcohol	12,50 %vol
pH	3,55
Total Acidity	5,00 g/dm ³
Residual Sugars	5,90 g/dm ³

 Winemaker Ricardo Macedo

