

PORTA DOS CAVALEIROS RESERVA – RED WINE

VINTAGE 2008

Region

Dão DOC

Grape Varieties

Touriga Nacional (100%)

Vinification Process

The grapes were manually harvested by the end of September and, after de-stemming, fermented for 8 days under controlled temperature in stainless steel vats and aged in French oak barrels. It has not been submitted to any clarification or stabilization treatment. Can create deposit with age.

SENSORIAL ANALYSIS

Colour

Deep rubi

Aroma

Fruity, floral, vegetable and spices. Notes of ripe berries, bergamot, tea and toast from the oak where it has aged.

Taste

Full bodied wine with round tannins and a long and persistent mouth.

LABORATORIAL ANALYSIS

Alcohol (% vol) 13.3

Volatile acidity (acetic g/l) 0.55

Total Acidity (tartaric g/l) 5.5

PH 3.71

Total dry extract 31

Residual Sugar (g/l) 2.8

SO₂ (mg/l) 89

Serving Temperature

16 - 18 °C

Potential Ageing

15 years

Recommended dishes

Meat, sausage and cheese.

Awards

Silver Medal – Vinalies Internationales 2011.

Silver Medal – International Wine Challenge 2011

