

PORTA DOS CAVALEIROS RESERVA RED WINE

VINTAGE 2002

Region

Dão DOC

Grape Varieties

Touriga Nacional, Jaen, Alfrocheiro and Tinta Roriz

Vinification Process

The grapes were manually harvested, by the end of September and fermented for 8 days under controlled temperature in stainless steel vats

SENSORIAL ANALYSIS

Colour

Rubi profunda. Limpid.

Aroma

Fruity and vegetal. Dominance of ripe fruit, floral and slight pine needles.

Taste

Good structure, well integrated good quality tannins, moderate acidity. High persistence.

LABORATORIAL ANALYSIS

Alcohol (% vol) 12.4

Volatile acidity (acetic g/l) 0.53

Total Acidity (tartaric g/l) 4.9

PH 3.65

Total dry extract 28.7

Residual Sugar (g/l) 2.3

Total SO₂ (mg/l) 77

Serving Temperature

16 - 18 °C

Potential Ageing

15 to 20 years

Recommended dishes

Red meat, game and sausages

Awards

Not submitted to any competition.

