

## PORTA DOS CAVALEIROS – RED WINE

### VINTAGE 2009

#### Region

Dão DOC

#### Grape Varieties

Touriga Nacional (40%), Alfrocheiro (30%) and Aragonês (30%).

#### Vinification Process

Grapes from some of the best terroirs of the Dão region carefully vinified according to the traditional technology of fermentation of must together with hides.

### SENSORIAL ANALISYS

#### Colour

Deep ruby.

#### Aroma

Ripe and overripe black fruit made more complex by aromatic notes provided by the oak barrels where it has aged.

#### Taste

Soft attack, round tannins and good mouth aroma that give persistence.

### LABORATORIAL ANALISYS

Alcohol (% vol): 13.1

Volatile acidity (acetic g/l): 0.55

Total Acidity (tartaric g/l): 5.8

pH: 3,61

Total dry extract (g/l): 32.3

Residual sugar (g/l): 2.6

Total SO<sub>2</sub> (mg/l): 85

#### Serving Temperature

16 - 17 °C

#### Potential Ageing

6 - 8 Years

#### Recommended dishes

Grilled or roasted meat, fatty fish, soft cheese.

#### Awards

Not submitted to any competition.

