

## FREI JOÃO – RED WINE

### VINTAGE 2008

#### Region

Bairrada DOC

#### Grape Varieties

Baga (30%), Touriga Nacional (40%) and Syrah (30%)

#### Vinification Process

The grapes were manually harvested on the last week of September and fermented at the controlled temperature of 28 °C in stainless steel vats for 8 days.

### SENSORIAL ANALYSIS

#### Colour

Deep rubi.

#### Aroma

Intense and complex notes of predominantly red and black fruits (blackberry, blueberry and raspberry)

#### Taste

In the mouth it shows an excellent structure, a good balance, tannins, and a considerable persistence.

### LABORATORIAL ANALYSIS

Alcohol (% vol) 13.1

Volatile acidity (acetic g/l) 0.35

Total Acidity (tartaric g/l) 5.8

PH 3.40

Total dry extract 28.4

Residual Sugar (g/l)

SO<sub>2</sub> (mg/l) 98

#### Serving Temperature

16 – 18 °C

#### Potential Ageing

15 years

#### Recommended dishes

Meat, cheese and sausage

#### Awards

Not submitted to any competition.

