

TITULAR RED RESERVE 2016

Dão D.O.P. 2016 | RED WINE

Grape variety / Touriga Nacional, Alfrocheiro and Tinta Roriz

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Vinification

Manual harvest in boxes of 15kg.

Destemmed grapes, total alcoholic fermentation and maceration, at controlled temperature for best expression of typicality of caste. Stage for 12 months in french oak barrels (50% new and 50% 2nd and 3rd year) of 225L.

Tasting notes

With an intense ruby color, this wine presents a complex aroma, where notes of red and black fruit are combined with the typical floral tone of the Touriga Nacional. In the mouth one can find a perfect balance between acidity and tannins as well as the oak notes from the stage in barrels, having an elegant and persistent ending.

Chemical Analysis

Alcohol: 13,5%
Total Acidity g/L: 5,40

Residual Sugar g/L: <2
pH: 3,64

Logistics

Box: 6 bottles of 75cl
Measurements cm: 30x25x16,5 cm
Gross Weight: 7,696 kg
Pallet: 92 boxes with Europallet
4 levels with 11 boxes & 4 levels with 12 boxes

More information

Stabilized naturally, is likely to create some deposit.
Should be served at a temperature between 16 - 18°C.

