

# CLANDESTINO 2017

Dão D.O.P. 2017 | RED WINE

**Grape Variety /** Two international grape varieties authorized by the Dão region, planted in wineries vineyard.

**Oenologists /** Carlos Magalhães, Manuel Vieira and Carla Rodrigues

## Vinification

The two grape varieties were manually harvested in our vineyards which surround the Adega da Teixuga. They were vinified together in stainless steel wine tanks, both having different degrees of maturation to achieve the perfect balance. The fermentation was conducted with controlled temperature around 24 °C and the reassemblies soft, in a manner to privilege the elegance of the tannins. After malolactic fermentation, the wine was aged in stainless steel wine tanks for a period of approximately 24 months.

## Tasting Notes

The composition of two grape varieties fermented in unison promoted a superior integration of their particular qualities. One of the varieties is identified for its chromatic and aromatic intensity. The other, on the contrary, known for its discreet color and austere aromas which lend origin to a wine owning the best of both worlds. The aromatic exuberance of one, with tones of red and black berries appear integrated by the fineness and crispness of the other with its soft aromas, where one detects black cherry and dark chocolate, pepper and a refreshing minerality. The elegance and harmony are two notable characteristics which evidently surge in taste, where the crispness and quality of the soft tannins contribute to a whole recognized "clandestino" in the region, owning its identity.



## Chemical Analysis

Alcohol: 13,5%

Residual Sugar g/L: <2

Total Acidity g/L: 5,4

pH: 3,72

## Logistics

Box: Contains 3 bottles of 75cl

Dimensions cm: 30,5x27,50x9 cm

Wine Pallet: Europallet 105 boxes, 15 rows of 12 boxes

## Pairings

Pair with baked cod fish, grilled octopus, roast beef, pork Alentejo.

## More information

Naturally stabilized, susceptible to create some deposits.

Serve at a temperature between 14 -16° C.