



Allgodão Tinto 2015

DÃO DOP

Grapes: Jaen 40%, Aragonez 40%, Touriga Nacional 20%

Soil: Sandy / Granitic

Winemaking: Manual harvesting for small boxes. Totally destemmed were transported to stainless steel vats where fermentation occurred with temperature control at 26 ° C. Partial stage in used French oak barrels.

Análises: Alcohol 13,5% vol.
Total Acidity: 5,14 g/l
PH: 3,82
Residual Sugar: 2,2g/dm³

Description: Ruby red color, with delicious aroma of red fruits like cherry. Fresh and very attractive palate with fine tannins and soft finish. A very elegant wine.

