

## FLORDALLGO Red 2014

**Grapes:** Jaen 40% Touriga Nacional  
30% Tinta Roriz 20% Merlot 10%

**Soil:** Sandy / Granitic

**Winemaking:** The grapes were harvested by hand, completely destemmed and fermented in traditional open stainless steel tanks. The fermentation was partially carried out with a controlled temperature of around 26 ° C. Aged in used French and American oak barrels.

**Analysis:** Alcohol 14% vol.  
Total Acidity: 5,78 g/l  
pH: 3,68  
Residual Sugar: 1,6 g/l

**Tasting Note:** It's a ruby red colored wine, delicate and complex aromas of red berries. On the palate, fresh and soft, black berries, silk. Very well balanced, elegant wine with fine tannins.

