

SÃO JOÃO LOTE ESPECIAL

RED WINE - VINTAGE 2018

Region

Bairrada DOC

Grape Varieties

Baga (30%), Touriga Nacional (30%), Syrah (25%) and Merlot (15%)

Vinification Process

After a rigorous selection, the grapes were harvested by hand, stalked and macerated for 1 week and a half in a stainless vat with pneumatic press. After the malolactic fermentation, the wine was partially aged in oak barrels. It was bottled after minimal clarification.

SENSORIAL ANALYSIS

Colour

Intense ruby.

Aroma

Intense black fruits, prunes, violets and light toasted.

Taste

Voluminous, fresh and structured attack. Silky tannins. Good persistence.

LABORATORIAL ANALYSIS

Alcohol (% vol.):	14,5
Volátil acidity (g acetic/l):	0,27
Total acidity (g tartaric/l):	5,2
Total Sugar (g/dm ³):	< 1.5 (LQ)
Total SO ₂ (mg/l):	84

Serving Temperature

17/18 °C

Ageing Potential

10years

Recommended dishes

Roasted red or grilled meats, roasted fatty fish, game and cheese, among other delicacies.

Awards

Not submitted to any competition.

