



IDEAL

RED DÃO 2020

INTRODUCTION

The grapes selected for this wine are from the Senhorim sub-region, where the age of the vines ranges between 30 and 60 years and are from mostly monovarietal vineyards. Typical grape varieties from the Dão region are composing this wine, such as Touriga Nacional, Tinta Roriz, Alfrocheiro and Jaen.

WINEMAKING

After a careful selection in the vineyard, these grapes were transported to the winery using 15kg boxes in order to respect and preserve the integrity of the grapes. The alcoholic fermentation took place in thermoregulated stainless steel vats and lasted 6 weeks. The malolactic fermentation followed and took place in French oak barrels. The wine remained there for 18 months. After several tasting of all the barrels idealized for this wine, the IDEAS barrels were chosen in order to compose a blend of harmonious and authentic wine.

TASTING NOTES

Beautiful ruby color, with good concentration. The aroma is young, rich and complex with notes of black pepper combined with red and wild fruits, where raspberry and cherry stand out. The wood is well matched with some smoked notes. It also shows mineral aromas of wet stone. In the mouth it has claw and nerve, it is complex and has a good structure. However, it is thin and elegant. Very well integrated tannins, with good acidity that gives it a long and very pleasant aftertaste and that allows for a good evolution in the bottle.

FOOD SUGGESTIONS

Spicy dishes, pepper steak, red meat, hunting meat. Vegetarian suggestions: dishes with tubers (turnip, sweet potatoes, beets) and legumes (chickpeas, beans, peas), dishes with cheese. Suitable for VEGAN & VEGETARIAN.

BOTTLE



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BOX OF 6 BOTTLE

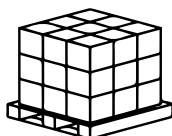


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7,7 kg

W 30cm x L 48,4cm x H 8,7cm
6 btl's x 1358 g cardboard



W 80cm x L 120cm x H 150cm
15 Layers - 90 Boxes

TECHNICAL INFORMATION

PRODUCER
Carlos Raposo Vinhos

REGION
Dão

SOIL TYPES
Granite and others

AVERAGE VINE AGE
30 to 60 years

GRAPE VARIETIES
Touriga Nacional, Tinta Roriz, Alfrocheiro e Jaen amongs others.

VINES PER HA
6000-10000

PRUNING METHOD
Guyot and Royat

ALT. FROM SEA LEVEL
400-700

HARVEST PERIOD
September

HARVEST METHOD
Hand picket

FERMENTATION
In thermo-regulated stainless-steel tanks

MALOLACTIC
Barrel of "Puligny Montrachet" from Burgundy

AGEING
Barrel of "Puligny Montrachet" from Burgundy

ALCOHOL (%)
12,5

PH
3,8

TOTAL ACIDITY (G / DM3)
5,9

VOLATILE ACIDITY (G / DM3)
0,6

FREE SO2 AT BOTTLING (MG / DM3)
< 10

TOTAL SO2 (MG/DM3)
79

ALLERGEN
Sulfitos