

DEFINIDO

RED DÃO 2019



INTRODUCTION

The grapes composing this wine are from different Sub-Regions of Dão. The age of the vines ranges between 60 and more 100 years. Many of these grapes come from monovarietal vineyards, but also from vineyards with a wide mixture of grape varieties typical of the region, such as Tinta Pinheira, Tinta Carvalha, Baga, Touriga Nacional, Touriga Feminino, Tinta Roriz, Alfrocheiro, Jaen, among others.

WINEMAKING

The grapes were harvested manually and the first selection happened directly in the field. Only the grapes suitable for our quality criteria were harvested. These were delicately transported in 15 kg boxes to our cellar where a strict sorting happened before processing them. Only the bunches that really proved to be perfect were sent by gravity to the old cement vats (1962), where alcoholic fermentation occurred naturally and without any addition of chemicals and / or yeasts. Then, part of the wine was transferred to age in in French oak barrels for 20 months. The remaining wine, after being cleaned from the bunches, aged in the same cement vat. During this stage, malolactic fermentation took place. 24 months later, a blend from a strict selection of each barrel was assembled for the Definido Red.

TASTING NOTES

As the first edition, DEFINIDO RED 2019 has a fine and elegant wine as a result of the intention to create a fine wine with a typical extraction from the Dão region. Shows a bright ruby color. The aroma is deep, complex and austere. The mineral profile, with floral notes, cocoa and fruits of the forest, is in full harmony with the notes of the barrel. In the glass, over time, the wine will show several layers, in a very elegant register, but with tension, reflecting the freshness and minerality of the old vines. With a silky texture and firm structure, it presents highly polished tannins. Although young, impresses with balance and precision. Very fine, long and seductive finish. It will age with great class.

FOOD SUGGESTIONS

Hunting dishes (partridge, venison), duck rice. Vegetarian suggestions: dishes with mushrooms or truffles. Suitable for VEGAN & VEGETARIAN.

BOTTLE

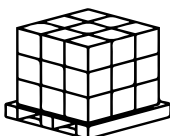


BOX OF 6 BOTTLE



9,5 kg

87cm x 30cm x 48,4cm
6 btls x 1358 g cardboard



80cm x 120cm
15 Layers - 90 Boxes

TECHNICAL INFORMATION

PRODUCER
Carlos Raposo Vinhos Lda

Dão

SOIL TYPES
Granite and others

AVERAGE VINE AGE
60 and more 100 years

GRAPE VARIETIES
Tinta Pinheira, Tinta Carvalha, Baga, Touriga Nacional, Touriga Feminino, Tinta Roriz, Alfrocheiro, Jaen, among others.among 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
Old cement vats (1962)

MALOLACTIC
Part in Barrel of "Puligny Montrachet" from Burgundy and the remaining in old cement vats (1962)

AGEING
Part in Barrel of "Puligny Montrachet" from Burgundy and the remaining in old cement vats (1962)

BOTTLED
Agosto 2021

ALCOHOL (%)
12,5

PH
3,8

TOTAL ACIDITY (G / DM3)
4,9

VOLATILE ACIDITY (G / DM3)
0,5

FREE SO2 AT BOTTLING (MG / DM3)
< 10

TOTAL SO2 (MG/DM3)
76

ALLERGEN
Sulfitos