



### **Quinta do Escudial DOC Dão Red**

**Harvest** 2013

**Region** Dão

**Varieties** Touriga Nacional 35%  
Tinta Roriz 25%  
Alfrocheiro 20%  
Jaen 20%

## **Vinification**

The 2013 harvest proved to be a good year for red wines, with healthy and very balanced grapes. As grapes were harvested manually, following a rigorous selection process.

This increase in wine from a batch of four grape varieties, with a minimalist approach in the cellar with fermentation separate from the grape varieties, allowed for a very balanced and complex mixture. The stage occurred in a progressive and controlled way in stainless steel cubes for 48 months.

## **Technical Analysis**

Álcool 13.0%, pH 3.65, TA 5.27 g/L

### **Color**

Ruby red with light purple hues.

### **Aroma**

The wine has an aroma of cassis, blackberry and ripe plum, combined with a slight touch of cinnamon, which gives it complexity and intensity.

### **Palate**

In the mouth we witness notes of red fruit, wild fruit compote and light nuances of spices. It presents smooth and velvety tannins, resulting in a long and persistent finish.

### **Ageing**

The wine is ready to be drunk, but it has the potential for aging.