

Quinta do Escudial DOC Dão Tinto

Vintage 2022

Region Dão

Grapes Touriga Nacional 35%
Tinta Roriz 25%
Alfrocheiro 20%
Jaen 20%

Vinification

The 2022 harvest proved to be a good year for red wines, with healthy and balanced grapes. The grapes were harvested manually, following a rigorous selection process. This wine is a blend of four grape varieties, with a minimalist approach in the winery, including separate fermentation of each variety, resulting in a very balanced and complex blend. Aging occurred progressively and in a controlled manner in stainless steel tanks for 27 months.

Technical Analysis

Alcoholic Strength by Volume: 12.72 %vol.; pH: 3.76; TA: 5.51g/L; Residual Sugar: 0.7g/L

Color

Ruby red

Aroma

The wine presents aromas of red fruit and forest fruits, where ripe cherry, red blackberry and blackcurrant stand out, combined with spicy aromas, such as licorice.

Palate

On the palate, we discover notes of red fruit, such as blueberry and raspberry, and subtle hints of spice.

The wine presents smooth and well-integrated tannins, where its persistent natural acidity provides a long and lingering finish.

Ageing

Ready to drink with aging potential.

