

## Quinta do Escudial DOC Dão Red Reserva

**Vintage** 2019

**Region** Dão

**Grapes** Touriga Nacional 50%  
Tinta Roriz 20%  
Alfrocheiro 15%  
Jaen 15%

### Vinification

The 2019 harvest was an excellent year for red wines, with grapes that were very balanced in terms of the sugar vs. acid ratio.

The grapes were harvested manually, following a rigorous selection process.

This wine comes from a blend of four grape varieties, the main one being Touriga Nacional.

A minimalist approach in the winery, with separate fermentation of the grape varieties, allowed for a very balanced and complex blend. Aging occurred progressively and in a controlled manner in stainless steel tanks for 54 months before bottling.

### Technical Analysis

Alcoholic Strength by Volume: 12.96 %vol.; pH: 3.70; TA: 5.47g/L; Residual Sugar: 1.0g/L

### Color

Ruby red

### Aroma

The wine presents aromas of ripe red fruit, highlighting cherry and black plum, forest fruit, blackberry and blackcurrant, combined with spicy aromas, a mixture of peppers.

### Palate

On the palate, the wine is full-bodied and elegant, unfolding in multiple layers of wild berries, highlighting notes of ripe cherry and redcurrant. Fine, silky tannins envelop the whole in a complex and harmonious structure.

### Ageing

The wine is ready to drink and has great aging potential.

