



Quinta do Escudial DOC Dão Red Reserve

Harvest 2015

Region Dão

Varieties Touriga Nacional 50%
Tinta Roriz 20%
Alfrocheiro 15%
Jaen 15%

Vinification

The 2015 vintage was an excellent year for red wines, with very balanced grapes 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 ones being Touriga Nacional and Tinta Roriz.

A minimalist approach in the cellar with separate fermentation of the grape varieties, with a very balanced and complex blend. The aging takes place progressively and controlled in stainless steel vats for 48 months until it is bottled.

Technical Analysis

Alcohol 14.4%vol.; pH 3,91; TA 5,33g/L

Color

Ruby.

Aroma

The wine has the aroma of forest fruits, where currant and blackberry are evident, combined with a spicy touch of black licorice that gives it complexity.

Palate

In the mouth the wine is elegant and balanced by its natural acidity. It presents notes of red fruits like blueberry, black raspberry and ripe cherry, which gives very good flavor intensity. Smooth and velvety tannins resulting in a long and persistent finish.

Ageing

Wine is ready to drink with a lot of ageing potential.