

QUINTA DOM RODRIGO RED 2019



TERROIR: Flanked by the mountain massifs of Montejunto to the southwest and Serra d’Aire e Candeeiros to the northwest, Quinta Dom Rodrigo is located in an area of hot, dry and sunny climate, conducive to obtaining healthy grapes and in perfect degree of ripeness. The soils are brown and red clay-limestone, fertile and fresh, ideal for maintaining freshness and finesse in white, rosé and sparkling wines in the low areas, and for the production of well-structured red wines, at higher rates.

VARIETIES: 50% Alicante Bouschet, 30% Caladoc, 20% Syrah.

VINIFICATION: Destemming and light crushing, followed by thermal shock to 16°C through a mass exchanger. Cold pre-fermentation maceration for 48 hours. Fermentation in truncated conical stainless steel vats and vats with controlled temperature. Total aging of the blend for 9 months in new French oak barrels of 300L and 500L, followed by aging in the bottle for another 12 months.

TASTING NOTES: Intense and concentrated ruby colour. Aroma dominated by ripe fruit, plum and blackberry, in perfect balance with the toasted and spicy notes from the aging in barrel. In the mouth it has good volume and texture, lots of enveloping fruit and a prolonged finish.

WINEMAKER: Ricardo Xarepe Silva / António Selas

PAIRING: Ideal with meat dishes, cod in the oven, cheeses and sausages.

CAPACIDADE: 75cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 14,4
Total acidity (g/L): 5,95
pH: 3,40
Residual sugar (g/L): 1.0

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg
Pallet - 11 boxes x 9 rows
Weight - 910 kg
Dimension (mm)
A: 1600; C: 1200; L: 800