

Primeiras Gotas

Red Wine Corrição 2022



GARDUNHASUL



TECHNICAL DATA SHEET

TECHNOLOGY:

55% Rufete, 25% Carrega Burros, 10% Marufo, 10% Alfrocheiro
Manual harvest to 15kg Boxes. Destemming and crushing in to stainless steel tank. Spontaneous fermentation with native yeasts.
25% matured in Chestnut and Portuguese Oak 300L barrels.

ANALYTICS:

Alcohol Volume: 12,8% vol.
Total Acidity: 4,6 g/L
Free SO₂: 1 mg/l
SO₂ Total: 21mg/l

TASTING NOTES:

Intense Rubi colour.
Floral - Rose; and Fruit - fresh chery, raspberry; aromas dominate the nose, with a undertone of spices and wood.
Dry mouth, with medium tannins, medium body/volume, smooth acidity. Medium long after taste.

PARINGS:

Very gastronomic wine, pairs very well with elements with Umami flavours, like mushrooms, game meats and strong cheese.
Serve from 14°C to 16°C.

PRODUCTION:

6000 bottles

WINEMAKER:

André Duque Lourenço