

Viúva Gomes Red – D.O.C. Colares

Harvest: 1965 | 1967 | 1969

Region: D.O.C. Colares – Colares, Portugal



Grape Variety | Soils | Climate: 100% “Ramisco” as the indigenous grape variety of the region, non-grafted vines planted on the typical sandy soils, allowing a natural protection against common diseases – Phylloxera. The Atlantic proximity permits a great exposition to the salty maritime winds and cool temperatures during the entire year. The usual and profound fogs of Sintra’s hills sustain the high humidity levels.

Tasting Notes – Color | Aroma | Palate: This wine presents an old red color, although it has maintained a vivid freshness with aromatic notes of varnish and raisin cherry. Complex and long, marked tannins along with an elegant acidity due to the sea winds, presenting a finish of sea salt notes.

Cork: Portuguese natural cork | Re-corked in 2000

Keeping Period: 20 years | Check-up on the cork

Consumption Suggestions: 18 – 19 °C | Game dishes | Consider previous opening and decant

Chemical Characteristics:

Alcohol Content – 11,2%

Total Acidity – 7,1 g/L

pH – 3,4