



## QUINTA DA BORDALEIRA 1.993m

### Red Wine 2018

**Appellation:** Dão D.O.C. – Serra da Estrela

**Grape:** Touriga Nacional

### Vinification

Hand-harvested and manually sorted grapes. Fermentation in stainless steel tank under controlled temperature for 7 days. Four daily short cycles of pump-over (remontage) to promote the slow and gentle extraction of the distinguished aromas and the color pallet of our grapes.

### Aging

450 liters rested 12 months in French oak barrels and 600 liters were kept in stainless steel tanks to preserve the most original aromas of our terroir. The final blend remained in stainless steel for natural cold stabilization during the winter.

### Profile

Concentrated wine with notes of red fruit and ripe blueberry. It has youthful tannins and a fresh, mineral palate. It is refined and pure, with the fruit always present. Long and complex finish with a slight toasty note.

**Total of bottles:** 1408 (batch number 102)

**Sugar:** 0,9 g/l

**Total acidity:** 6,3 g/l

**Alcohol:** 14%

**Vegan friendly**



[www.quintadabordaleira.com](http://www.quintadabordaleira.com)