

# vale d'aldeia quinta

## PRODUCER

Quinta Vale d'Aldeia, S.A.

## WINEMAKER

José Reverendo Conceição

## XAIÑO

# 2022

RED WINE DOC DOURO

## GRAPE VARIETIES

80 % Touriga Nacional

20 % Touriga Franca

## ORIGIN

This wine is made with grapes located about 450m altitude in the region of Meda. East exposition and quite schistose soil.

## VINIFICATION

Grapes are harvested, to 20 Kg boxes, at its optimal ripeness intending to show a vigorous maturity, leading to higher aromatic and polyphenolic concentrations. After fully stalked and crushed, grapes are fermented in Inox vat, allowing quality constituents presents in the ripe grapes film, softly pass to the wine.

## TASTING NOTES

Intense red color. Very fresh and fruity with notes of berries, black cherries and spices on the nose. Very concentrated with a good acidity, soft tannins, long and persistent finish on the palate.

## ANALYSIS

Alcohol (%vol) – 13,5 %

Total Acidity (tartaric acid) – 5,1 g/dm<sup>3</sup>

Volatile Acidity Fixed (acetic acid) – 0,6 g/dm<sup>3</sup>

Ph – 3,86 / Sugar – 0,60 g/dm<sup>3</sup>

Calories / Energy (100ml) – 79 Kcal / 330 KJ

## SERVICE

Should be served at a temperature of 16/18° C.

## BARCODE

5600266737143

\*Contains Sulphites

