

MONDECO RED 2010

GRAPE VARIETIES

25% Touriga Nacional

30% Tinta Roriz

20% Alfocheiro

15% Jaen

10% Baga

VINIFICATION

Hand-picked grapes. Stalk removal and soft crushing

Fermentation in small stainless still tanks for 8 days at 25°C

Aging 10% of the blend in French oak wood casks for 12 months

Light filtration before bottling.

TASTING

Beautiful red ruby color

Very elegant aroma, attractive with fresh with mint and and fresh fruit – strawberries and raspberries

Good acidity, crispy, flavors of fresh fruit, mint and cigar.

Fine quality tannins. Balanced and persistent.

MATCHING

Wide selection of meat

Game

Cheese

Best served at 14 -16°C.

ANALYSIS

Alcohol 13,5%

pH 3,84

Total Acidity 4,5 g/L Tartaric Acid

Sugar 2,,7 g/L

