

RIBEIRO SANTO

DOC DÃO red 2015

REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700 m above sea level, this region has its reference point at the mountain "Serra da Estrela", the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

VINIFICATION

The harvest took place in the second week of September. The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard. The grapes were totally destemmed into small stainless steel tanks, where they macerated for 24h at low temperature, before starting the fermentation at controlled temperature.

The fermentation lasted about 15 days, with gentle pumping for a good extraction of color and aromas. After the fermentation, the wine was transferred to a stainless steel tank where it naturally decanted until the time of bottling.

WINEMAKER'S NOTES

Bright red and violet colour, with notes of red fruits like cherries, strawberries and hints of Touriga Nacional typical notes. Excellent acidity combined with a velvety texture and a fresh finish.

 Alcoholic Degree
 13,5 % by vol.

 Total Acidity
 5,8 g/L

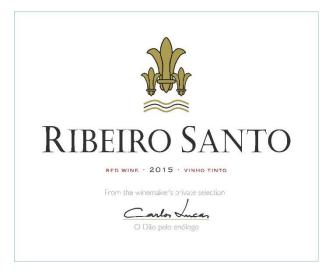
 pH
 3,67

 Total Sugars
 1,9 g/L

Grape Varieties Touriga Nacional, Alfrocheiro

and Tinta Roriz

Ageing Unoaked Winemaking Carlos Lucas



PRESS

XXI BERLINER WEIN TROPHY 2017 - SILVER MEDAL (2015 vintage)