Invulgar
60th Anniversary Special Edition

Red Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Touriga Nacional, Alfrocheiro e Tinta Roriz
Density of Plantation: 4000 plants per hectare
Type of Pruning: Single, double curtain and guyot
Type of Conduction: Monoplane vertical rising.
Production per hectare (ton./ha): 4 Tonnes of grapes per hectare
Vintage: 2023

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification
Fermentation: With controlled temperature up to 28º C for 14 days
Aging: 12 months in French Oak Barrel, following time in bottle

ANALYTICAL PARAMETERS

Alcohol Content: 13,5 % Vol.
Volatile Acidity: 0.49 g/l
Total Acidity: 5,18 g/l
Dry Extract: 31,8 g/l
Residual Sugars: 0,7 g/l
pH: 3,72

TASTING NOTES

Appearance: Clear
Colour: Deep red.
Aroma: Complex and honest, with notes of black plum, blueberry, cherry, and blackberry, combined with hints of violet, bergamot, toasted wood, and delicate spices that blend into balsamic notes.
Flavour: It reveals a well-defined, velvety body resulting from the firm yet refined structure of the grape varieties and the character of our terroir.
Food Pairing: Pairs well with roasted and grilled red meats, as well as assorted cheese platters.



Logistics Information
Standard

Bottle: BOURGOGNE AGAPE
Bottle Capacity: 0.75L
Bottle Dimensions: 29.61 cm x 8.87 cm
Bottle Tare Weight: 700 g
Packaging: Cardboard box containing 1 numbered bottle from 1966
Box Dimensions: 36 cm x 14.5 cm x 9.5 cm
Box Weight: 1.803 kg
Bottles per Pallet: -
Boxes per Pallet: -
EAN: 5 601250 110058

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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