Tesouro da Sé
Reserva Alfrocheiro

Red Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: 100% Alfrocheiro
Density of Plantation: 3500 to 4000 plants per hectare
Type of Pruning: Single, double, curtain and guyot
Type of Conduction: Monoplane vertical rising
Production per hectare (ton./ha): 5 Tonnes of grapes per hectare
Vintage: 2023

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification
Fermentation: At a controlled temperature of up to 28 °C and with maceration for 8 days
Aging: 6 Months in French Oak Barrels, followed by time in bottle

ANALYTICAL PARAMETERS

Alcohol Content: 13,5 % Vol.
Volatile Acidity: 0.56 g/l
Total Acidity: 5,60 g/l
Dry Extract: 31,8 g/l
Residual Sugars: 0,5 g/l
pH: 3,68

TASTING NOTES

Appearance: Clear
Colour: Deep ruby with hints of garnet.
Aroma: Ripe red fruits, with notes of blueberry and blackberry standing out.
Flavour: Silky texture, with elegant maturity and full, soft tannins.
Food Pairing: Red meat dishes, game meat, and cheese.



Logistics Information
Standard

Bottle: Asia Isis
Bottle Capacity: 0,75L
Bottle Dimensions: 30 cm x 8.8 cm
Bottle Tare Weight: 733g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 27,5cm x 18,5cm x 31cm
Box Weight: 9,19 kg
Bottles per Pallet: 480
Boxes per Pallet: 80
EAN: 5 601250 109960
IFT Box: 15601250109967

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.
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