Tesouro da Sé
Private Selection

Red Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: 80% Touriga Nacional and 20% 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: 2021

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: 18 Months in French Oak Barrels, followed by time in bottle

ANALYTICAL PARAMETERS

Alcohol Content: 13 % Vol.
Volatile Acidity: 0.73 g/l
Total Acidity: 6,43 g/l
Dry Extract: 36,7 g/l
Residual Sugars: 0,6 g/l
pH: 3,52

TASTING NOTES

Appearance: Clear
Colour: Deep ruby with violet reflections.
Aroma: It displays notes of plum and ripe blackberry with nuances of fine vanilla, dark chocolate and spices.
Flavour: Complex, intense and velvety. With good structure and elegant tannins contributing to an exquisite persistence.
Food Pairing: Roasted or grilled red meat dishes.



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 107508
IFT Box: 15601250107505

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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