Tesouro da Sé
Reserva Touriga Nacional

Red Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: 100% Touriga Nacional
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: 0.76 g/l
Total Acidity: 6,54 g/l
Dry Extract: 37,2 g/l
Residual Sugars: 0,6 g/l
pH: 3,50

TASTING NOTES

Appearance: Clear
Colour: Deep ruby with purple nuances.
Aroma: Notes of ripe fruit with hints of violet, black plum, blackberry and blueberry and balsamic notes, crystalline bergamot, combined with fine spices and a touch of dried fruit.
Flavour: Elegance, delicate smoothness, balanced volume, fresh mineral notes and velvety tannins.
Food Pairing: Pairs well with Portuguese stew, kid and lamb dishes, and assorted cheese platters.

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 109991
IFT Box: 15601250109998

OTHERS

Allergens: Contains sulphites



BE RESPONSIBLE. DRINK IN MODERATION.

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