Viriatvs Reserva

Red Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Touriga Nacional, Alfrocheiro, Jaen, and 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): 6 Tonnes of grapes per hectare
Vintage: 2021

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification
Fermentation: With controlled temperature up to 28º C for 9 days.
Aging: 9 months in French Oak Barrel, following time in bottle



ANALYTICAL PARAMETERS

Alcohol Content: 13,06% Vol.
Volatile Acidity: 0,46 g/l
Total Acidity: 5,66 g/l
Dry Extract: 32,8 g/l
Residual Sugars: 0,5 g/l
pH: 3,72

TASTING NOTES

Appearance: Clear
Colour: Deep red with garnet shades.
Aroma: It presents a good expression of notes of rosemary, black cherry, wild blackberry, and plum jam, combined with notes of cocoa, clove, vanilla, toasted wood, and pine needles.
Flavour: It has a velvety and full body, with the presence of round and well-structured tannins. Good balance in the mouth, exquisite complexity with a persistent finish.
Food Pairing: Red meat dishes, hunted meat, goat, and codfish.

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: 9,19kg
Bottles per Pallet: 480
Boxes per Pallet: 80 (16x5)
EAN: 5 601250 109830
IFT Box: 15601250109837

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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