Udaca Colheita

Red Wine DOP Dão

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Alfrocheiro, Touriga Nacional, 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: 2023

OENOLOGICAL TECHNOLOGY

Vinification: Traditional from Dão, Classic Vinification
Fermentation: With controlled temperature up to 28º C for 5 to 6 days
Aging: 2 years in a stainless steel vat, followed by time in a bottle

ANALYTICAL PARAMETERS

Alcohol Content: 13,2 % Vol.
Volatile Acidity: 0,47 g/l
Total Acidity: 4,97 g/l
Dry Extract: 29,2 g/l
Residual Sugars: 0,5 g/l
pH: 3,69

TASTING NOTES

Appearance: Clear, crystal clear
Colour: Ruby with reddish-brown tinge.
Aroma: Complex and with great refinement, it reveals the presence of red ripe fruits allied to expressions of rosemary and a pine forest breath.
Flavour: Velvety sensation, smooth and balanced tannins. Elegant flavor with a refined and persistent finish.
Food Pairing: Hunt dishes, wild mushroom rice, duck rice, and the traditional Portuguese dish “Rancho” made with pork and chickpeas. Ideal pair for dry fruit.



Logistics Information Standard

Bottle: Borgonha Nova CA
Bottle Capacity: 0,75L
Bottle Dimensions: 29,6cm x 8,03cm
Bottle Tare Weight: 395g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 24,5cm X 17cm X 30,5cm
Box Weight: 7,44 kg
Bottles per Pallet: 630
Boxes per Pallet: 105
EAN: 5 601250 107201
IFT Box: 15601250107208

OTHERS

Allergens: Contains sulphites

Estrada Parque Industrial de Coimbrões | 3500 - 322 Viseu | 232 467 060 | comercial@udaca.pt | www.udaca.pt