Eloquente
Colheita Selecionada

Red Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granite
Grapes: Touriga Nacional, Jaen, Alfrocheiro, and Tinta-Roriz
Density of Plantation: 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 ageing in stainless steel vats, including 6 months in barrels

ANALYTICAL PARAMETERS

Alcohol Content: 13,3 % Vol.
Volatile Acidity: 0.49 g/l
Total Acidity: 5,35 g/l
Dry Extract: 32,6 g/l
Residual Sugars: 0,7 g/l
pH: 3,69

TASTING NOTES

Appearance: Crystal clear
Colour: Ruby with garnet reflexes.
Aroma: It presents notes of red fruits, as plums, allied to spice notes.
Flavour: Complex, smooth, and rounded flavor, conferring an extremely balanced wine. Last-in-mouth exquisite and persistent.
Food Pairing: Red meat dishes and pastas. Pairs very well with smooth cheeses.

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 106075
IFT Box: 15601250107307

OTHERS

Allergens: Contains sulphites



BE RESPONSIBLE. DRINK IN MODERATION.

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