Irreverente

Red Wine DOP Dão

UDACA
DÃO

QUALITY FACTORS

Climate:	Mediterranean
Soil:	Granite
Grapes:	Jaen, Touriga Nacional, Tinta-Roriz, and 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:	2022

OENOLOGICAL TECHNOLOGY

Vinification:	Traditional from Dão, Classic Vinification
Fermentation:	With controlled temperature up to 28º C for 5 to 6 days
Aging:	1 year in stainless steel vats, 3 months in French Oak Barrels, followed by time in bottle

ANALYTICAL PARAMETERS

Alcohol Content:	13,2 % Vol.
Volatile Acidity:	0,79 g/l
Total Acidity:	5,56 g/l
Dry Extract:	30,7 g/l
Residual Sugars:	0,7 g/l
pH:	3,72

TASTING NOTES

Appearance:	Clear
Colour:	Ruby with garnet reflexes.
Aroma:	Ripe plums, black cherry, and blackberries allied to cacao and spice notes.
Flavour:	Rounded and complex, given personality and distinction.
Food Pairing:	Not intense red meats and light meat dishes, pastas, and varied cheeses.



Logistics Information
Standard

Bottle:	Bordalesa Prestige
Bottle Capacity:	0,75L
Bottle Dimensions:	29,95cm x 7,52cm
Bottle Tare Weight:	390g
Packaging:	Cardboard box with 6 bottles
Box Dimensions:	23,5cm X 16cm X 33,5cm
Box Weight:	7,64 kg
Bottles per Pallet:	750
Boxes per Pallet:	125
EAN:	5 601250 104613
IFT Box:	15601250104610

OTHERS

Allergens:	Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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