Irreverente

Red Wine BIB DOP 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

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: BAG IN BOX
BIB Capacity: 3L
Packaging: BIB
BIB Weight: 3,16 kg
BIBS per Pallet: 288
EAN: 5 601250 101957

OTHERS

Allergens: Contains sulphites

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