



SÃO MATIAS
DÃO

SÃO MATIAS RED 2014



ORIGIN:

Serra da Estrela sub-region, vines located in altitudes between 1,500 and 1,800 feet, in granitic soils between Tourais and Vila Nova de Tazém.

YEAR DESCRIPTION

This wine year has provided an excellent quality grape production. The favourable weather has enabled sick-free grapes. The cool nights have provided a harvest of healthy grapes, matured by long periods of sun and availability of water.

WINEMAKING

The grapes were stemmed into stainless steel vats to be macerated for 24 hours, at a low temperature, before the alcoholic fermentation phase began, with selected yeasts at a controlled temperature. This phase lasted for about 12 days and required some soft pumping over the fermentation for a good extraction of colour and aromas.

AGEING PROCESS: After the fermentation, the wine was transferred into a stainless steel deposit to be naturally decanted until bottling.

OENOLOGIST: Francisco Gonçalves

OENOLOGIST NOTE: Red and black berries, vegetable, floral notes, elegant and perfumed. Firm in the mouth, very fresh with fine tannins, good acidity. Long and tasty aftertaste.

TECHNICAL NOTES

HARVEST

2014

GRAPE VARIETIES

Jaen
Touriga Nacional
Tinta Roriz
Alfrocheiro

ALCOHOL

13,00%

pH

3,70

TOTAL ACIDITY

5,40g/ L

REDUCING SUGARS

3,8 g /L

EAN CODE

5600708786005

PACKAGING

Card box
6X0,75l bottles

