

RIBEIRO SANTO

DOC Dão Grande Escolha red 2010

•• Region ••

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700m above sea level, this region as its reference point at the mountain Serra da Estrela, the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

•• Vineyard ••

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues. The combination of the cultural practices associated with the judicious use of organic products that respect the environment, give origin to balanced productions.

•• Vinification ••

The harvest took place in the second week of September. The grapes were picked up by hand, into small boxes of 18Kg, according to a careful selection of the best grapes in the vineyard. The grapes were totally destemmed into a traditional granite "lagar", where they macerated for 24h at low temperature, before starting the fermentation at controlled temperature. The fermentation lasted about 15 days, with homogenization by foot treading for a good extraction of color and aromas. After the fermentation, the wine was transferred to new French oak barrels where the malolactic fermentation took place. It rested for 14 months in the barrels and a minimum of 6 months in the bottle.



•• Winemaker Notes ••

Impressive aroma with mineral notes, wild flowers and discret toasted notes. The palate is noble and distinct, with a perfectly balanced acidity and an elegant finish.

Alcoholic Degree	13,9% by vol.
Total Acidity	5,8 g/L
pH	3,78
Total Sugar	2,4 g/L
Grape Varieties	Touriga Nacional, Alfrocheiro, Tinta Roriz and Tinto Cão
Aging	14 months in french oak barrels
Winemaker	Carlos Lucas

