



# RIBEIRO SANTO

DOC DÃO Reserva red 2012

## 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 700 m above sea level, this region has 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.

## VINEYARDS

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 small stainless steel "lagares", where they macerated for 24h at low temperature, before starting the fermentation at controlled temperature. The fermentation lasted about 15 days, with gentle pumping for a good extraction of color and aromas. After the fermentation, the wine was transferred to new French oak barrels, previously used for white wine fermentation.

## WINEMAKER'S NOTES

Brilliant ruby color. Complex aroma with wild berries notes and pine needles. The palate reveals a good structure with hints of spices and a long, vibrant finish.

<b>Alcoholic Degree</b>	13,6 % vol.
<b>Total Acidity</b>	5,2 g/L
<b>pH</b>	3,75
<b>Total Sugars</b>	1,5 g/L
<b>Grape Varieties</b>	Touriga Nacional, Alfrocheiro and Tinta Roriz
<b>Aging</b>	9 months in French oak barrels
<b>Winemaking</b>	Carlos Lucas and Lúcia Freitas



## PRESS

**INTERNATIONAL WINE CHALLENGE – COMMENDED MEDAL** (2011 vintage)

**WINE ENTHUSIAST – 92 PTS** (2011 vintage)

Dão's local Alfrocheiro grape gives the intense color to this wine that also has Touriga Nacional and Tinta Roriz. The combination is a powerful, rich wine offering solid tannins and equally full black fruits. The wood aging is still showing strongly, so this wine needs to age.

**ROBERT PARKER – 89 PTS** (2011 vintage)