



RIBEIRO SANTO

DOC DÃO Touriga Nacional 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 end 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, with indigenous yeast. 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, which were previously used for white wine fermentation. The wine rested for 12 months in the barrels, before the bottling.

WINEMAKER'S NOTES

Concentrated ruby color with shades of violet. Exuberant aroma with blackberries and black cherries, wild flowers and spice notes. Medium body, mineral, with a good acidity to give freshness, fine tannins and spicy firm finish.

Alcoholic Degree	13,5 % vol.
Total Acidity	5,7 g/L
pH	3,78
Total Sugars	2,2 g/L
Grape Varieties	Touriga Nacional
Aging	12 months in French oak barrels
Winemaking	Carlos Lucas



PRESS

WINE ENTHUSIAST – 88 PTS (2011)

A perfumed, spicy wine full of dark fruits, wood-aging flavors and rich tannins. It is structured, dense and dry at the core. The wine needs time to bring out the fruit and fill out the structure. Drink from 2017.

— R.V. (8/1/2014)