



VINHA DA NEVE

DOC DÃO red 2011

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 occurred in the third week of September. The grapes were harvested by hand, into small boxes of 18kg, according to a careful selection of the best grapes in the vineyard, followed by a second selection on arrival at the winery. The grapes were totally destemmed into a small granite "lagar", where they macerated for 2 days at low temperature, before starting the alcoholic fermentation with indigenous yeasts at controlled temperature. The alcoholic fermentation lasted about 3 weeks, with light assemblie by foot treading. After the fermentation, the wine was decanted into new French oak barrels, were it rested for 12 months. After bottling, this wine spends a minimum of 6 months in cold cellar, before the release to the market.

WINEMAKER'S NOTES

Complex aroma, with notes of dark fruits and wild flowers aroma, mineral and spicy. The palate is textured, with powerfull noble tannins, with well integrated acidity and a long finish.

Alcoholic Degree	14 % vol.
Total Acidity	5,7 g/L
pH	3,67
Total Sugars	2,8 g/L
Grape Varieties	Touriga Nacional, Alfrocheiro and Tinto Cão
Aging	12 months in French oak barrels
Winemaking	Carlos Lucas

