

# PORTA D'ARMAS



## CLASSIFICATION

Dão DOC

## VINTAGE

2021

## GRAPE VARIETIES

Touriga Nacional, Jaen & Alfrocheiro

## VITICULTURE

Watered vineyards in low fertility soils with predominance of granitic soils.

## VINIFICATION

Vinificated in automatic treading press at controlled temperatures of up to 30°C and aged for a short period of 8 months in heavy toasted barrels.

## ANALYSIS

Alcohol Content: 13,5%

Total Acidity: 5,2g/L; pH: 3,45

Reduction Sugar: 1,3 g/L

## TASTING NOTE

The evident scent of Touriga Nacional adds to the structure of Alfrocheiro and the smoothness of Jaen present in this wine. Marked by red fruit without being too ripe and a sharp acidity, makes this wine ideal for pairing with a good grilled steak. Notes of dark chocolate and smoke are lightly present leaving the fruit to shine.

## WINEMAKERS

David Baverstock & Vasco Rosa Santos

<b>BOTTLE 0.75L</b>	30 x 8 x 8cm / 1,3kg
<b>CASE 6 BOTTLES</b>	30 x 27 x 18cm / 8kg
<b>PALLET</b>	80 cases/ 5 levels / 120 x 80 x 150cm / 640kg
<b>BOTTLE EAN</b>	5602182720131
<b>CASE EAN</b>	15602182720138
<b>TARIFF CODE</b>	2204218090