



ADRO DA SÉ

PRIVATE SELECTION - RED

Quality Factors

Climate: Mediterranean
Soild: Granite, clay and limestone formation
Casta: Touriga Nacional, Tinta Roriz, Jaen and Alfrocheiro Preto

Viticultural Technology

Tipo de Plantação: Density 3500 to 4000 plants per hectare
Tipo de Poda: Single and Double curtain, and Guyot
Rendimento por Hectare: 6 tonnes of grapes per hectare

Oenological Technology

Tipo: Traditional Dão, classic vinification
Fermentação: Controlled temperature up to 28° C. for 5 to 6 days

Aging

4 years in stainless steel vats, 10 months in French Allier Fino and 5 months in the bottle

Analysis parameters

Teor Alcoólico: 13.5 % Vol.
Acidez volátil: 0,57 g/L
Extracto Seco: 32,8 g/L
Açucares Redutores: 3,4 g/L

Durability

A traditional wine ready to drink though it may last much longer (10 years)

Organoleptic properties

Appearance: Clear
Color: Of deep ruby colour
Tonality: Shows soft tinge of dark red
Aroma: Elegant and rich with a bouquet of fully ripened red fruits matching well with traces of cinnamon and other spices
Flavour: Velvety, with a good tannin structure. A persistent in-mouth intense sensation characteristic of its long tradition



YEAR
2011



THE GRAPES
Touriga Nacional, Tinta Roriz,
Jaen e Alfrocheiro Preto