



UDACA COLHEITA

DOP DÃO 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

Analysis parameters

Teor Alcoólico: 13 % Vol.
Acidez volátil: 0,49 g/l
Extracto Seco: 30,4 g/l
Açucares Redutores: 3,4 g/l

Durability

This wine is ready to drink, could also be kept for up to 5 years

Organoleptic properties

Appearance: Clear to crystal-clear
Color: Ruby coloured with a reddish-brown tinge
Tonality: Shows some orange and dark red shades
Aroma: Complex and distinct with a touch of dried red berries and spices
Flavour: Soft and velvety, displaying a refined, persistent finish



YEAR
2013



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