



PORTA DO FONTELO RED WINE

PORTA DO FONTELO RED WINE

Quality Factors

Climate: Mediterranean
Soild: Granite, clay and limestone formation
Casta: Tradicional species of the Region

Viticultural Technology

Tipo de Plantação: 3500 to 4000 wine plants per hectare
Tipo de Poda: Double sarment, single sarment and Guyot
Rendimento por Hectare: 6 tons/ha

Oenological Technology

Tipo: Dão Region tradicional method and classic winemaking process
Fermentação: At controlled temperature up to 28° C. for 5 to 6 days

Aging

12 months in stainless steel vats

Analysis parameters

Teor Alcoólico: 12,5% Vol.
Acidez volátil: 0,62 g/L
Extracto Seco: 25,3 g/L
Açucares Redutores: 2,2 g/L

Durability

Ready to drink.

Organoleptic properties

Appearance: Clear
Color: Ruby
Tonality:
Aroma: Fine with a scent of ripe red fruit
Flavour: Soft and well-structured with a lasting in-mouth sensation



YEAR



THE GRAPES

Tradicional species of the Region