



Dorna Velha

Red Wine 2013

Vine: Planted on terraces in the Pinhão river valley using a bilateral cordon training system. Acidic and schist soil with some stones, located at an altitude of 250 to 350 metres. Average age of vines is 25 years old. Vines have been awarded an A ranking.

Grape Varieties: Touriga Franca, Tinta Roriz and Tinta Barroca.

Vinification: Grape selection, total de-stemming followed by soft crushing. Fermentation in stainless steel vats with temperature control.

Tasting notes:

Colour: Intense ruby colour.

Aroma: It has a rich aroma of red fruits such as cherry and strawberry.

Palate: Harmonious, very rich in wild berries, very well balanced, with

soft tannins with a long and lingering finish.

Serving suggestions: Serve at a temperature between 15° to 17°C. Very good with cod fish, roasted meat and white meats dish.