



# IDEAL

RED DÃO 2019

## INTRODUCTION

The grapes selected for this wine are from the Senhorim sub-region, where the age of the vines ranges between 30 and 60 years and are from mostly monovarietal vineyards. Typical grape varieties from the Dão region are composing this wine, such as Touriga Nacional, Tinta Roriz, Alfrocheiro and Jaen.

## WINEMAKING

After a careful selection in the vineyard, these grapes were transported to the winery using 15kg boxes in order to respect and preserve the integrity of the grapes. The alcoholic fermentation took place in thermoregulated stainless steel vats and lasted 6 weeks. The malolactic fermentation followed and took place in French oak barrels. The wine remained there for 18 months. After several tasting of all the barrels idealized for this wine, the IDEAS barrels were chosen in order to compose a blend of harmonious and authentic wine.

## TASTING NOTES

Beautiful ruby color, with good concentration. The aroma is young, rich and complex with notes of black pepper combined with red and wild fruits, where raspberry and cherry stand out. The wood is well matched with some smoked notes. It also shows mineral aromas of wet stone. In the mouth it has claw and nerve, it is complex and has a good structure. However, it is thin and elegant. Very well integrated tannins, with good acidity that gives it a long and very pleasant aftertaste and that allows for a good evolution in the bottle.

## FOOD SUGGESTIONS

Spicy dishes, pepper steak, red meat, hunting meat. Vegetarian suggestions: dishes with tubers (turnip, sweet potatoes, beets) and legumes (chickpeas, beans, peas), dishes with cheese. Suitable for VEGAN & VEGETARIAN.

## BOTTLE

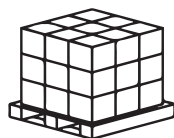


## BOX OF 6 BOTTLE



9,5 kg

87cm x 30cm x 48,4cm  
6 btl's x 1358 g cardboard



80cm x 120cm  
15 Layers - 90 Boxes

## TECHNICAL INFORMATION

PRODUCER  
Carlos Raposo Vinhos Lda

REGION  
Dão

SOIL TYPES  
Granite and others

AVERAGE VINE AGE  
30 and 60 years

GRAPE VARIETIES  
Touriga Nacional, Tinta Roriz, Alfrocheiro e Jaen among others.

VINES PER HA  
6000-10000

PRUNING METHOD  
Guyot and Royat

ALT. FROM SEA LEVEL  
400-700

HARVEST PERIOD  
September

HARVEST METHOD  
Hand picket

FERMENTATION  
In thermo-regulated stainless-steel tanks

MALOLACTIC  
barrel of "Puligny Montrachet" from Burgundy

AGEING  
Barrel of "Puligny Montrachet" from Burgundy

BOTTLED  
Agosto 2021

ALCOHOL (%)  
12,5

PH  
3,8

TOTAL ACIDITY (G / DM3)  
5,9

VOLATILE ACIDITY (G / DM3)  
0,6

FREE SO2 AT BOTTLING (MG / DM3)  
< 10

TOTAL SO2 (MG/DM3)  
79

ALLERGEN  
Sulfites