

# IMPECÁVEL

RED DÃO 2022

## INTRODUCTION

This wine symbolizes joy, celebration, good food, good friends and the good life. A wine of pure pleasure, elegant and that expresses the reality of the ancient Dão wine. Our IMPECÁVEL wine is a wine 100% made from the queen variety of the region, Touriga Nacional, this emblematic Portuguese variety was born in the Dão region but due to its great quality it is now spread all over the world. We believe that it is still in its mother region that it best translates into the bottle. With a very fresh and floral aroma where bergamot and violet stand out in a perfect harmony, it is a wine that stands out from the other Tourigas, with great balance, little extraction, moderate alcohol content, without wood, very fresh, easy to drink and especially very gastronomic. The vineyards are between 30 and 50 years old and are mostly located in the Serra da Estrela sub-region, the coolest sub-region of the Dão, naturally providing elegant and fresh wines.

## WINEMAKING

The grapes were harvested manually in 15 kg harvest boxes, carefully transported to the cellar where they were carefully selected at the selection table, followed by the destemmer and, by gravity, sent to the thermoregulated stainless steel vats. Once the alcoholic fermentation is finished, it is cleaned and malolactic fermentation is carried out in stainless steel vats, where it aged for 6 months before being bottled.

Were produced 19845 bottles of 0,75 L

## TASTING NOTES

Very vivid ruby color, of medium concentration. Vibrant on the nose, fragrant, with a fresh and very expressive aroma in the floral notes of violet, bergamot flower, spices and pine leaf, harmoniously linked to a balsamic profile, giving rise to a complex and captivating aroma. In the mouth, a very elegant wine, with a markedly young profile. With a good volume in the mouth, young, with good acidity and soft tannins, it is a wine that you feel like drinking, without being heavy thanks to its balance. Long finish, with a very refreshing mineral flavor.

## FOOD SUGGESTIONS

Lightly spiced dishes, red meats, white meats and pasta. Vegetarian suggestions: dishes with tubers (turnips, sweet potatoes, beets) and legumes (chickpeas, beans, peas), dishes with cheese. Suitable for VEGANS and VEGETARIANS.

## TECHNICAL INFORMATION

PRODUCER  
Carlos Raposo Vinhos

REGION  
Dão

SOIL TYPES  
Granite and others

AVERAGE VINE AGE  
30 to 50 years

GRAPE VARIETIES  
Touriga Nacional

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  
In thermo-regulated stainless-steel tanks

AGEING  
6 months in thermo-regulated stainless-steel tanks

ALCOHOL (%)  
13

PH  
3,6

TOTAL ACIDITY (G / DM3)  
5,2

VOLATILE ACIDITY (G / DM3)  
0,4

FREE SO2 AT BOTTLING (MG / DM3)  
< 10

TOTAL SO2 (MG/DM3)  
62

ALLERGEN  
Sulfitos



The  
New York  
Times

17 PTS  
Jancis Robinson  
WINE OF THE WEEK

### BOTTLE

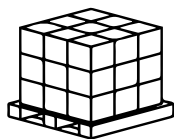


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### BOX OF 6 BOTTLES



15600102798908



W 80cm x L 120cm  
x H 150cm

8 Layers  
117 Boxes



W 23,5cm x L 29,5cm  
x H 17cm

6 btl's x 1358 g  
cardboard

7,5 kg