

Casal de Valle Pradinhos

Established 1913

Maria Antónia Pinto de Azevedo Mascarenhas

5340-422 Macedo de Cavaleiros, Portugal

GPS; 41°33'25.82"N 7°00'15.77"W

www.vallepradinhos.pt

VALLE PRADINHOS "PORTA VELHA" TINTO 2014

Region: Macedo de Cavaleiros, Trás-os-Montes

Soil: Mainly schist origin, with medium levels of clay and quartz

Climate: Mild with continental characteristics

Winemaking: Total destemming. Pre fermentation cold maceration for 4 days. Fermentation with temperature control and daily pump overs. Aged in inox tanks until bottling. To smooth the tannins the wine aged until summer in fine lees. Wine without filtration or cold stabilized. May contain sediments.

Varieties: Blend where the varieties Tinta Roriz, Tinta Amarela and Touriga Nacional are predominant..

Color: Bright red, with good intensity.

Aroma: Young, with a good aromatic lushness where mature wild berries and tree fruits (cherry) stand out.

Palate: Elegant in the mouth with a very smooth intensity. Fresh red fruits notes are present.

Consumption: Should be served at a temperature between 18 °C and 20 °C.

Age potential: until 2017

Alcohol: 13.68 %/vol.

Total Acidity: 4.8 g/l tartaric acid

pH: 3.7

Residual sugars: 0,6 g/dm³

Total SO₂: 84 mg/l

Production (bottles): 10100 Bottled in: January 2016 Released in: 2016

Batch: 02PVT/15 Winemaker: Rui Cunha (ruiwinedoctor@gmail.com)

