

C a s a l d e V a l l e P r a d i n h o s
E s t a b l i s h e d 1 9 1 3
Maria Antónia Pinto de Azevedo Mascarenhas
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GPS; 41°33'25.82"N 7°00'15.77"W
www.vallepradinhos.pt

VALLE PRADINHOS "PORTA VELHA" Red Wine 2015

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 smooth and silky tannins. Fresh red fruits notes are present.

Consumption: Should be served at a temperature between 16 °C and 18 °C.

Age potential: until 2020

Alcohol: 13.05 %/vol.

Total Acidity: 4.70 g/l tartaric acid

pH: 3.72

Residual sugars: 0,6 g/dm³

Total SO₂: 78 mg/l

Production (bottles): 29341 Bottled in: August 2016 Released in: December 2016

Batch: 05PVT/15

Winemaker: Rui Cunha (ruiwinedoctor@gmail.com)

