



PROEZA RED DÃO DOC

Origin:	DOC Dão
Soil:	The grapes were planted in sandy and granitic soil in hills with perfect Sun exposure.
Grape Variety:	Touriga Nacional, Tinta Roriz and Alfrocheiro.
Alcohol:	13%
Vinification:	Fermentation with skin maceration for 5 days. After malo-lactic fermentation, the wine is aged for 6 months in used French oak barrels – Allier.
Tasting Notes:	These grapes were selected by its characteristics, as Touriga Nacional gave to the wine a ripe floral character and Tinta Roriz and Alfrocheiro for their fruit and spice. In taste is medium-bodied and very smooth and pleasant finish.
Suggestions:	It should be served at 16 to 18°C and accompanies red or white grilled meat, pasta, spicy dishes or cheese.
Winemakers:	Nuno Cancellia de Abreu

