

STATUS

GRANDE ESCOLHA 2012

A.O.C. DÃO

IDENTIFICATION

Brand Wine: Status

Grapes: Touriga Nacional, Tinta Roriz, Jaen and Alfrocheiro

Designation of Origin: A.O.C. Dão

TECHNOLOGY

WINE TECHNOLOGY

Planting type: Density of 4000 feet per hectare

Type of Pruning: Guyot double strand double strand Royat

Yield per hectare (ton. / ha): 6 ton. grape per hectare

Location of vineyards: County of Nelas, Altitude 450 m

TECHNOLOGY OENOLOGICAL

Type: Fermentation with controlled temperature to 25 ° C.

10 days

TASTING

It presents a deep red color with purple reflections, a complex aroma and refined with hints of ripe berries, high elegance. In the mouth it is intense and deep, velvety, with a final refined and persistent. It is a wine which is presented ready to eat but may be stored for several years.

It should be served at a temperature of 18 ° C

NATURAL FACTORS

Climate: Mediterranean

Soil: Granite

ANALYTICAL PARAMETERS

Alcohol content: 13 % Vol

Volatile acidity: 0.51 g / L

Dry extract: 29.7 g / L

Reducing sugars: 2.8 g / L

Aging: 12 months in inox steel vat.

Bootling March 2014.



WINEMAKER

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