

TAVEDO

Burmester tavedo red

VINHO DOURO DOC | PORTUGAL



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Total destemming and crushing. Fermentation in stainless-steel vats for approximately 8 days, at a controlled temperature of 22°C.



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Powerful and complex nose subdued by dense fruit with hints of raspberries, black cherries and notes of chocolate.



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Ideal to be served with red meat.



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Vineyards

Grapes from the subregions of Baixo Corgo and Cima Corgo.

Grape Varieties

Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Barroca, Touriga Nacional.

SOIL

Schistose.

TECHNICAL DETAILS

Alcohol 12,5%

pH 3,62

Total Acidity 4,5 g/dm³

Reducing Sugars 0,6 g/dm³

Altitude

250-400 meters.

WINEMAKER

Ricardo Macedo



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The wine should be stored in a fresh, dry and dark place, without temperature variations and in a horizontal position. Ideal to be served at a temperature between 14 and 16°C.