



DORINA LINDEMANN - COLHEITA SELECCIONADA TINTA BARROCA

Year of harvest:

2017

Classification:

Vinho Regional Alentejano
"Colheita Seleccionada"

Type:

Red wine

Grape variety:

100% Tinta Barroca

Soil type:

Sandy soils, loam soils, clay soils, limestone and slate soils.
Overall high iron content and granite in the deeper rock layers.

Annual production:

7.000 bottles

Tasting:

A garnet red wine with intense aromas of heart cherry, a bit of dark chocolate and cedar wood. On the palate it is intense fruity, complex and elegant. It's well structured, full-bodied and has a sustaining finish with recurrent sweet fruit.

Vinification:

Strict reduction of grape yield at 35 hectoliters per hectare and selective manual harvesting.

Maceration in open lagars at 25°C.

Maturation for 14 months in French oak barriques barrels.

Ageing potential:

6 Years



Alcohol	Total acidity	Volatile acidity	Residual sugar	pH-value
14.5 %vol	5.5 g/l	0.65 g/l	4.8 g/l	3.75

Cofinanciado por:

