



QT^a DE ARCOSSÓ SUPERIOR BAGO A BAGO | RED

REGION

Trás-os-Montes, Vidago, sub-region Ribeira de Oura

VINEYARD

Quinta de Arcossó. A parcel of 10,5ha, from a total of 12ha, located in a South-facing hillside at 375 m of altitude. Granitic soil.

CLIMATE

Transitional between Atlantic maritime temperate and Continental. The mountains between the Minho region and Trás-os-Montes serve as a climatic barrier and lessen rainfall closer to the interior. Winters can be cold and summers very hot

GRAPE VARIETIES

Touriga Nacional (60%); Touriga Franca (40%)

VINIFICATION

Hand harvested in the end of September. Manual destemming and selection berry by berry. Skin maceration on 500L barrels, before crushing, for 4 days, at 10°C. Foot-treading, in the same barrels, and alcoholic fermentation for 15 days with gentle maceration. The wine made the malolactic in the same barrels were it was also left to stage for 18 months.

WINE ANALYSES

Alcohol: 14,8% vol
Total Acidity: 5 g/dm³
PH: 3,71

TASTING NOTES

Deep ruby. Very dense and rich. The flavours of the Touriga are very present mingling with ripen black fruits, balsamic notes and toast of the barrel. Velvety palate, rich and complex.

GASTRONOMY & SERVICE

Roasted meat, wild boar, kid meat, hard spicy cheeses.
The wine was not filtered and must be decanted. Serve at 15-17°C.

PRODUCTION

2 000 bottles

PACKAGING

Bottles/case: 6x75 cl
Cases per pallet: 100

Case gross weight: 8,6 Kg
Case dimension: 325x260x180

