

BERGAMOTA red wine



DOC Dão – Vintage 2016



Grapes – Touriga Nacional(80%) Tinta Roriz (5%), Jaen (5%) and Alfrocheiro Preto (5%)

Climate – Continental with maritime influence

Soil – Granite and clay

Viticulture – Royat single cordon and guyot, no green harvest, 4000 to 6000 plants per hectare, 30 to 50-year-old vineyards

Harvest – Last week of September, hand harvest, 13% potential alcohol

Wine Making Technique – 12 days of total skin contact, stainless steel fermentation, malolactic in the barrel

Oak influence – one-year ageing in 225 liters old barrels, French and Portuguese oak follow by minimum 6 months in the bottle.

Fining Material – Bentonite



Alcohol	13 %
Volatile Acidity g/L	0,47
Total Acidity g/L	5,58
Total Dry Extract g/L	30,4
Total SO2 mg/L	85
Ph	3,66
Residual Sugar g/L	0,9



Wine Description – The mix of the Touriga Nacional grapes from three different Dão Regions: Castendo, Serra da Estrela e Alva gives this wine spectacular complexity, richness and great structure. One of the most famous grapes of Portugal grown on the snowy hills and with its low yields shows unique character – earl gray, tangerine, violet petal aromas packed with dark fruit on the palate. And from those characteristics Bergamota takes its name describing perfectly the liquid in the bottle.



Tasting Notes – Bergamota is the expression of elegance and aristocracy. Plenty of violet notes typical of Touriga Nacional. Dense and complex.

“Very deep mulberry core with black inflections. The rich and generous nose explodes with ripe cherries, pomegranate seeds, black chocolate and toasted walnuts. Showing slight signs of advancement already, the wine has leather and tobacco leaf notes. The lightly drying tannins are well integrated as is the medium acidity.” - Wine Enthusiast.