

# BERGAMOTA red wine

## Single vineyard



**DOC Douro** – Vintage 2016



**Grapes** – Touriga Nacional (80%)  
Tinta Roriz (5%), Rufete (5%), Tinto  
Cão (5%) and others (5%).

**Climate** – Continental

**Soil** – Schistous from Meda Region.

**Viticulture** – Sustainably farmed  
single vineyard, vase pruning system,  
6.000 plants per hectare, 100 to 120  
years-old vineyards.

**Harvest** – Hand harvest last week of  
September, 13% potential alcohol.

**Wine Making Technique** – 14 days of  
total skin contact, foot-trodden and  
natural fermentation in a stone  
*lagar*, follow by malolactic in 1.000  
litres foudre.

**Oak influence** – 30 months ageing in  
Slovenian oak 1000 liters *foudre*.

**Total production** – 1.200 bottles.



<b>Alcohol</b>	13 %
<b>Volatile Acidity g/L</b>	0,8
<b>Total Acidity g/L</b>	6
<b>Total Dry Extract g/L</b>	29,7
<b>Total SO2 mg/L</b>	50
<b>Ph</b>	3,7
<b>Residual Sugar g/L</b>	0,6



**Tasting Notes** – Harmonious and  
balanced, vibrant and expressive wine  
with charming aromas of bergamot,  
cherries and eucalyptus supporting  
almond and cocoa bean flavours leading  
to elegant satin mocha tannins. This is all  
about finesse. Marries well with spicy  
lamb, goat and roast.