

PRUNUS red wine



DOC Dão – Vintage 2017



Grapes – Jaen (80%) Tinta Roriz (10%) Alfrocheiro Preto (5%) and Touriga Nacional (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 – 24 hours cold soaking, 12 days maceration in stainless steel vats, malolactic in vat

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

Fining Material – Veg. Protein



Alcohol	13 %
Volatile Acidity g/L	0,40
Total Acidity g/L	5,31
Total Dry Extract g/L	29,2
Total SO2 mg/L	90
Ph	3,7
Residual Sugar g/L	0,8



Wine Description – Dão region is one of the oldest and one of the most complex regions of Portugal. The only one with snow during the winter. On the hills of the highest Portuguese mountain Serra de Estrela our vines fight or with frost or with baking sun. As an effect our Prunus deliver personality difference, elegance, freshness and softness. Indigenous grapes give aromas and flavors that captivate and seduce and become unmistakable and unforgettable.



Tasting Notes – Elegance on a grand scale. Lightly oaked and perfectly balanced, with a silky texture and crisp edge. The nose is cram-packed with mulberries, blackberries and anise. On the palate, black cherry and raspberry fruit tones with creamy and chocolaty oak flavors. Delicious with poultry and pork dishes.