MATER-DÔME

(MÊDA)

Red *2009*

Location
Mêda (Douro Superior) - 600m altitude

Soil
Transition schist/granite

Vinification
Classic vinification. Fermentation in vats with a post-maceration period of 20 days. Two years of aging in french oak barrels, followed by 13 years of aging in vats.

Grape Varieties
Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

Tasting Notes
Brilliant and clear garnet color with cherry hues.
Intense and sophisticated nose, dominated by aromas of forest black soil and wild fruits such as blueberries and blackberries.
On the palate, it is fluid and harmonious, smooth with polished tannins and a persistent aromatic.

The aging potential of Mêda wines is clearly evident here.

Alcohol: 13,5% | **pH:** 3,64 | **Residual Sugar:** < 2 g/L
Contains Sulfites

Produced and bottled by:
AMEZTOY & ALMEIDA

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