# Mater-Dôme

## (Mêda)

Red *2010*

**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**

Deep, crystalline red color. Wild/forest aromas, forest soil, juniper, and tobacco leaf. On the palate, red fruits. It begins with finesse and finishes firm and long.

A great wine that clearly showcases the complexity and energy of the wines from Mêda.

It does good for the spirit "

**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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