

Terras de Mogadouro Grande Reserva Red

Terras de Mogadouro

Vinho Tinto, Trás-os-Montes, 2017, 75cl



Wine-making and maturation

Alcoholic fermentation takes place at a temperature of no higher than 26° to retain all the varietal aromas of the red fruit. After alcoholic fermentation, the skins are pressed in a pneumatic press at low pressure to extract aromatic compounds. Stored in stainless steel vats until malolactic fermentation is complete, after which it is transferred to barrels for aging. Aged for 24 months in 1st year French oak barrels.



Pairing

Meat dishes, perfect with mirandesa steak, feijoada à transmontana, dried beans, meats seasoned in surça, sausages such as salpicão, chouriça and alheira. Bísaro ham and cheese. Its versatility includes fine meats such as roast beef and cod.



Tasting notes

Ruby in color, full-bodied, with an intense aroma of red fruits and vanilla, with some floral notes. On the palate it has volume, acidity well incorporated with the fruit and silky tannins. The finish is long, harmonious and elegant.



Logistical information

Europalet with 52 cardboard boxes with 3 bottles
Bottle weight:
EAN: 5600617777514

Available sizes (cl): 75

