

Terras de Mogadouro Red Reserve

Terras de Mogadouro

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



Wine-making and maturation

Hand-picked harvest with destemming The must remains in contact with the skins in pre-fermentation maceration Alcoholic fermentation at controlled temperature Ageing for 9 months in French oak barrels



Pairing

"Meat dishes such as posta mirandesa steak, bean stews, dried beans, spiced meats, sausages such as "salpicão", "chouriça", "alheira", cheeses, bisaro smoked ham Also goes well with roast beef, codfish "



Tasting notes

Ruby colour In the nose elegant, fine, the floral profile, notes of red fruits, black berries form a very fresh set, slightly toasted, with notes of coffee In the mouth firm tannins, polished, with great acidity, marked fruit The finish is elegant, persistent



Alcohol content

15%



Grape Varieties

Touriga Nacional, Tinta Amarela, Touriga Francesa



Logistical information

Europalet with cardboard boxes with 6 bottles
Bottle weight: 1.2
EAN: 5600618738545
ITF: 15600618738528

