



Terras de Mogadouro Red

Terras de Mogadouro

Vinho Tinto, Trás-os-Montes, 2020, 75cl

Craftedws.pt



Wine-making and maturation

Manual harvesting. Destemming. The must remains in contact with the skins for pre-fermentation maceration to extract color and aromas. Alcoholic fermentation takes place at a temperature never above 24°C 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. It is stored in stainless steel vats until malolactic fermentation is complete, after which it is transferred to barrels for aging.



Pairing

Gastronomic, it accompanies meat dishes, perfect with grilled "mirandesa" steak grilled steak, feijoada à transmontana, dried beans and meats seasoned in surça; game meats particularly game bird stews; also cod dishes, sausages such as salpicão, chouriça and alheira or ham. Matured and creamier cheeses. Olive oil and garlic toast.



Tasting notes

Ruby-colored, full-bodied, with an intense aroma of red fruit and wild flowers, with some notes of blackberries. On the palate, it has volume, acidity well incorporated with ripe red fruit and silky tannins. The finish is long, harmonious and elegant.



Alcohol content

14%



Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Amarela, Tinta Roriz



Logistical information

Europallet with 126 cardboard boxes with 6 bottles
Bottle weight: 1.2
EAN: 5600618738507
ITF: 15600618738504

Available sizes (cl): 75

