

2020 Vinhas Velas Tinto

Alcohol label %: 15.5 | pH: 3.53 | Acidity (TA): 5.6 | Residual Sugar (g/L): 0.4 |
Serving Temperature (°C): 18.0



Growing Conditions

10 hectares in Vila de Frades, Vidigueira, Alentejo, Portugal

SOIL GEOLOGY: Granitic

Sandy Loam

Harvest

Manual

4 ton/ha

Winemaking

After the manual selection of whole bunches, the grapes were destemmed and fermented in a press with mechanical treading at a controlled temperature of 24-28° for 15 days.

Aging

The wine aged for 18 months in French oak barrels.

Bottling

June 2023

Nose

A complex wine with forest fruits aromas combined with spicy notes.

Palate

The particular elegance and balance of the velvety tannins give the complexity and freshness that only a wine with an enormous ageing potential can have.

Food Pairing

Vinhas Velas Tinto stands out for its complexity and freshness. Served at 18°C, it pairs perfectly with traditional oven-roasted goat or a plate of aged pork chops.