

LAGO





2020 DOURO Valley

DOC

TASTING NOTES

Lago Red features a beautiful Rubi colour. On the nose it reveals an aroma of ripe red fruits. Also, well integrated wood notes revealing some complexity and elegance. Full-bodied on the mouth with soft and engaging tannins that result in a fresh and persistent finish.

THE VINEYARDS

The fruit for Lago Red was manually harvested at the perfect maturation point from different parcels and immediately processed at the wine cellar.

WINEMAKERS NOTES AND VINIFICATION METHOD

Fruit notes such as prunes, strawberries and black berries and light nuances of

Straight and round tannins reflecting good balance and structure.

The selected grapes were crushed and fermented in stainless steel vats with controlled temperature. After fermentation it aged in French and American oak for 3 months. Before bottling the wine was filtered and stabilized.

SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC)- http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

FOOD PAIRING

Perfect alone or as an aperitif. Ideal to match with white and red grilled meats. Also, soft cheeses and desserts in general.

TECHNICAL DETAILS

APPELATION

Douro DOC Portugal

HARVESTED

2020

BARREL AGING

French Allier and Never

GRAPE VARIETIES

Tinta Roriz, Touriga Nacional, Touriga Franca and Tinta Barroca ALCOHOL BY VOLUME RESIDUAL SUGAR.

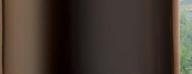
14% 3 G/L 3,7

PH

5,5 (tartaric acid) RECOMMENDED TEMPERATURE OF

CONSUPTION

15-17º C



CERQUEIRA

DOURO VALLEY

PORTUGAL

