

VILA JARDIM

RED 2016

Designation: Protected Designation of Origin - Dão

Grape Variety: 60% Touriga Nacional, 30% Alfrocheiro and 10% Alicante Boushet

Sustainable Viticulture: Integrated Protection



▶ 750 ml



▶ x 6

TECHNICAL INFORMATION

TOTAL
ACIDITY

5,95 g/L

PH

3,64

SUGAR
AND REDUCER/BAUMÉ

0,5 g/L

ALCOHOL/
VOLUME

14,5%

SOIL GEOLOGY

They are granitic and of a schist-mignatonic complex. They are permeable, deep and particularly poor soils.

HARVEST 2016

Characterized by very favourable growing conditions for viticulture, they have produced one of the best vintages of recent years. Harsh winter, hot and dry summer without heat waves. Throughout harvest the weather remained dry, allowing excellent fruit quality.

WINEMAKING

The grapes were harvested by hand to small 25 kg boxes according to a careful selection of the best grapes in the vineyard. Fermentation took place at controlled temperatures for 15 days in small stainless steel tanks, followed by a stage in fine lees with regular stirring. After malolactic fermentation, it aged for 12 months in French (80%) and American (20%) oak barrels and then blended to balance the varietal fruit and the complexity of the oak. The wine was bottled without gluing and with filtration in April 2018.

TASTING NOTES

Displays an intense ruby color. Very fine and delicate in aroma, prevailing notes of bergamot and red fruits. With a velvety feel that reflects perfectly the barrel stages and highlighting the floral taste of the grape varieties to show the virtues of this specific terroir that gives it great complexity and longevity.

WINEMAKER

Pedro de Vasconcelos e Souza

SANTAR VILA JARDIM, S.A. · CASA DOS CONDES DE SANTAR E MAGALHÃES · AVENIDA VISCONDESSA DE TAVEIRO, 3520-147 SANTAR, PORTUGAL

+351 232 942 937 · +351 913 539 798 · GERAL@SANTARVILAJARDIM.PT · WWW.SANTARVILAJARDIM.PT

SANTAR | VILA JARDIM



VILA JARDIM

Garden Vineyards

