



DRUIDA *2019*

This wine rises from 500 meters above sea level in the granite soils of the right bank of the Dão. These low yield vines are about 35 years old and produce grapes of high quality of the grape varieties Jaen, Alfrocheiro and Touriga Nacional. This wine, seeks to express its "terroir": fresh, elegant and complex.

THE 2019 VINTAGE

It was a year with a warm winter but with a cool end of spring and summer, which allowed slow ripening and excellent levels of natural acidity and aromatic elegance. These grapes were hand-picked in mid-September and the result is a unique terroir-driven wine full of character, freshness, layers of texture and spicyness.

Winemaker: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2019

VARIETY: Jaen (40%), Alfrocheiro (30%), Touriga Nacional (30%).

Nº BOTTLES: 4000 0,75 l + 90 Magnums 1,5 l

PRODUCER: VINHOS MIRA DO Ó (C2O, Lda.)

CLIMATE: Cold, windy and wet Autumn and winter. Mild Spring, dry and hot summer. Cold nights.

SOILS: Granite, witch clay.

WINEMAKING: Fermentation in open "lagares", with foot treading.

AGING: 18 months in French oak barrels (10% new).

Bottled in June 2021 and aged in bottle ver since.

ANALYSIS

Alcohol: 13 %

pH: 3,64

Total acidity: 6.09 g/l

Volatile acidity: 0,61 g/l

Residual sugar: 1.1 g/l

TASTING NOTES

Ruby color, with notes of black Pepper, cinnamon, cherry, violet flowers and a fine vegetable freshness. Elegance and structure in the mouth, with engaging and silky tanins. The unique combination of elegance and power that the region of Dão gives us is evident in this wine.

OTHER NOTES

Good aging potential.

Store lying down in fresh cellar.

Drink at a temperature of 16°-17°C.

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