



Muxagat Tinta Barroca 2020



Region: Douro
Sub-Region:
Douro Superior



100% Tinta
Barroca



Schist and
micaschist



1600ft



17 years



The grapes are hand harvested to 20Kg case. In the winery, all grapes are destemmed and the fermentation with indigenous yeast takes place in concrete vats. After 15 days of maceration, the grapes are pressed and the wine goes to a underground concrete vat to age 10 month before bottling.



Alcohol

13%

pH

3.58

Residual sugar

0.6g/L

**Volatile
acidity**

<1g/L

Total acidity

5.8g/L



August 2021
6615 bottles
750mL



Cases:

6 bottles

12 bottles

**Carton
weight:**

8 kg

16 kg

Pallet:

120 cases

44 cases

**Pallet
weight:**

960 kg

730 kg



Ruby red color with fresh aroma, notes of dry spices, red fruits and wild berries. This is an easy drinking wine, highly versatile and enjoyable with or without food. Soft tannins and roundness in the mouth but with a long and persistent finish displaying fresh fruits and spices.



Pairings include white meat, pasta, salads, tapas and barbeque.
Serve at 6o degrees.

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