

MUXAGAT Tinto 2016

DOC Douro



Grapes:

60% Touriga Nacional, 30% Touriga Franca, and 10% Sousão

Vinification:

The grapes of this wine come from three different plots in Fonte Longa and Muxagata and are harvested manually. Harvest is by hand with the grapes arriving at the winery in 20kg boxes. Sorting is by hand and grapes are pressed in a vertical press. Fermentation is done with indigenous yeast only and light foot stomping occurs for one week. The wine spends 14 months in 225 liter used French oak barrels before bottling.

Technical Information:

Bottling: August 2018

Alcohol: 13%

Soil: Schist and Micaschist

PH: 3.66

Age of vine: 17 years

Residual sugar: >1g

Altitude of vine: 1,310 to 1,800 ft

Volatile acidity: 0.8 g/L

Production: 10,000 bottles

Layout:

Case: 6 bottles

Carton weight: 8kg

Pallet: 120 cases

Pallet weight: 985kg

Dimensions Pallet: 100cm x 120cm

Tasting Note:

Ruby-colored. On the nose the wine is loaded with dense and complex aromas of black, earthy fruit. Notes of spices and light cocoa hints. The wine has good structure, some richness, and well-integrated tannins. Good acidity and the fruit is present. Potential for long aging.

Serve at 55 degrees. Pairings include red and white meat, roasted lamb, and pasta.