














Muxagat Tinto 2018

	Region: Douro Sub-Region: Douro Superior	 60% Touriga Nacional 30% Touriga Francesa 10% Sousão	 Schist and micaschist	 1300-1600ft	 15 years
	<p>The grapes for this wine come from three different plots in Fonte Longa and Muxagata. They are harvested manually into 20kg boxes. Arriving at the winery, the grapes are placed in granite lagar, 80% destemmed and trodden on foot. Fermentation lasts for a week and takes place with indigenous yeasts. After the end of fermentation, the wine goes to used French oak barrels, where it ages for about 22 months.</p>				
	Alcohol 12.5%	pH 3.54	Residual sugar 0.6g/L	Volatile acidity <1g/L	Total acidity 6.7g/L
	August 2020 9528 bottles 750mL		Cases: 6 bottles 12 bottles	Carton weight: 8 kg 12 kg	Pallet: 120 cases 60 cases Pallet weight: 960 kg
	<p>Deep red color. The nose shows the freshness of high altitude vineyards. Balsamic, mint and floral notes brought by Touriga Nacional and also red fruit flavours characteristic of Touriga Francesa. On the mouth the attack is strong and fresh, with a perfect balance between the acidity and firm tannins resulting in a long and soft finish.</p>				
	<p>Pairings include red and white meat, roasted meat, and pasta. Serve at 60 degrees.</p>				

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