



Muxagat Vinhas Velhas 2017



Region: Douro
Sub-Region:
Douro Superior



Field blend



Schist
and
micaschist



1300ft



30 years



The grapes for this wine come from the oldest plot planted on our property. The grapes are hand-picked into 20kg boxes. Upon arrival at the winery, the grapes are placed in lagar, 80% destemmed and trodden by foot. Fermentation lasts for a week and takes place with indigenous yeasts. Subsequently, the wine goes to used French oak barrels, where it ages for about 20 months.



Alcohol

12%

pH

3.55

Residual sugar

0.6g/L

Volatile acidity

<1g/L

Total acidity

5.6g/L



May 2019
2814 bottles
750mL



Cases:

6 bottles

12 bottles

Carton weight:

8 kg

16 kg

Pallet:

120
cases

60

**Pallet
weight:**

960 kg



Dark Rudy color, spicy with notes of black pepper, steva, black fruits such as plum with a slight smoked barrels, ends with balsamic notes and graphite. In the mouth it is intense with good concentration of tannins that give it firmness and freshness.



Meats, winter stew like lamb, goat. Good pairing with intense sauces.
Serve at 60 degrees.

Muxagat Vinhos, Lda
Avenida Gago Coutinho e Sacadura Cabral, 6430-183 Mêda
Tel. +351935263262; geral@muxagat.pt;