Vinha Negrosa Red 2019 D.O.C. DÃO

Vinha Negrosa is blend of Alfrocheiro (50%) and Jaen (50%), the varieties we found more interesting to show a better interpretation of the terroir where the vines are. This vineyard, called Negrosa, is in Vila Nova de Tazem, Serra da Estrela sub-region. The main characteristics are the altitude - 470 to 500 meters, the soil composition - granite stones and sand, and the age of the vines - approximately 30 years old.

The manual harvest took place in the beginning of September. In Vila Nova de Tazem 2019 had a warm winter but a dry and cool spring that made working in the vineyard easier. With a summer of cool nights and warm/normal days, the maturation was slow and resulted in very expressive grapes in acidity.

Vinha Negrosa ferments in oak vats with 40% whole bunch and around 20 days of maceration after fermentation. Aging takes place in an oak foudre for 16 months. Alfrocheiro and Jaen go through vinification and aging process individually and then are blended before bottling.

Tasting Notes

Delicate aromas with fruit character and some balsamic and peppery notes. Very elegant in the mouth with high felling of freshness and great complexity and concentration. It has a lot of potential to age in bottle.

Other notes

Vineyards yield 5 ton/hectare. Bottling March 2021 Production Bottles 2560 (0,75 L) Service temperature 16°C Technical data Alcohol 12,6 % vol. | Total acidity: 5,52 g/L | Volatile acidity: 0,73 g/L | pH: 3.51 | Residual sugars: 0,8 g/L Winemakers Luis Seabra and Mariana Salvador





Jancis Poloison Jancis Robinson.com	Deep crimson. Rich, dark-fruited and a little bit herbal/leafy (the whole bunches?) and spicy but not oak spice, beautifully fragrant, almost floral. A cool, dry, refined texture, scented on the palate as much as on the nose. Dry and finely polished tannins, really more like layers of paper, giving a refined and minerally dry framework for the fresh dark and dark-red fruit. Elegant and long. Not the sort of wine that would stand out in a competition, perhaps, but one you would want to enjoy over a leisurely dinner. Great success for a first vintage. (JH)	17,5 /20
VI. REVISTA DE EBSENCIA DO VINEO	Medium intensity ruby. Fine aromatic dimension with notes of cherry, some citrus and white flowers, along with aromas of pine forest, resin, all very fresh and appetizing. Dry, good volume, acidity and structure in balance, firm tannin. Persistent finish, spicy, somewhat astringent. MB	18,5 /20