



Vidente red 2019

This wine rises from 500 meters above sea level in the granite soils of the right bank of the Dão. These low yield vines are about 30 years old and produce high quality grapes of the varieties Jaen, Alfrocheiro, Tinta Pinheira, Tinta Roriz and Touriga Nacional. This wine is a particular vision over the Dão and its wines, enhancing the elegance and freshness that are natural to this region.

THE 2019 VINTAGE

It was a year with a warm winter but with a cool end of spring and summer, which allowed slow ripening and excellent levels of natural acidity and aromatic elegance. These grapes were hand-picked in mid-September and the result is a unique terroir-driven wine full of character, elegance and texture.

Winemaker: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2019

VARIETY: JAEN, ALFROCHEIRO, TINTA PINHEIRA
AND TOURIGA NACIONAL.

Nº BOTTLES: 6 708

PRODUCER: VINHOS MIRA DO Ó (C2O, Lda.)

CLIMATE: Cold, windy and wet Autumn and winter. Mild spring, dry and hot summer. Cold nights.

SOILS: Granite, with clay,

WINEMAKING: Natural slow fermentation in tank.

AGING: 50% in used oak barrels for 20 months, 50% in tank.

Bottled in July 2021 and aging in bottle ver since.

ANALYSIS:

Alcohol: 13 %

pH: 3,75

Total acidity: 5,53 g/l

Volatile acidity: 0,67 g/l

Residual sugar: 1.1 g/l

TASTING NOTES

Ruby colour. Nose with hints of cinnamon, cherry, cocoa and a fine vegetable aroma with hints of sílex and raw meat. The mouth is very elegant and delicate, with silky but tense tannins that linger through the long after taste.

OTHER NOTES

Store lying down in fresh cellar.

Good aging potential.

Drink at a temperature of 16 –17°C.

Vinhos Mira do Ó - C2O, Lda. - PORTUGAL

support@miradoovinhos.com - www.miradoovinhos.com

