



VADIO RED 2017

Varieties: Baga
Vintage: 2017
Region: BAIRRADA
Country: Portugal
Certification: DOC – Denominação de Origem Controlada
Winemaking and Viticulture: Luís Patrão and Dinis Patrão

Viticulture details

Type of soil: limestone, and clay soils
Pruning system: Cordon
Average yield: 45 hl/ha

Winemaking process

The grapes were handpicked and crushed to the fermenters. The indigenous yeasts present on the grape skins were allowed to conduct the fermentation. Matured in French oak barrels and vats for 24 months, followed by 12 months in bottle before market release.

Winemaker Comments

Visual: Ruby color
Aroma: Very expressive bouquet, with suggestions of wild berries, and balsamic notes.
Taste: Very elegant, with vibrant acidity and silky tannins. Long and persistent finish.
Temperature: 13-17 °C
Production: 19.750 Bottles and 100 Magnum

Analytic details

Alcohol: 13 % vol.
Volatile acidity: 0.67 gr/L
Total acidity: 5,61 gr/L
pH: 3,56
Reducing sugars: 0,7 gr/L
Total SO2: 89 mg/L