



VADIO RED 2018

Varieties: Baga

Vintage: 2018

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: 20.480 Bottles and 104 Magnum

Analytic details

Alcohol: 12,5 % vol.

Volatile acidity: 0.89 gr/L

Total acidity: 5,96 gr/L

pH: 3,59

Reducing sugars: 0,7 gr/L

Total SO2: 91 mg/L