



DRUIDA

Red 2017

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 grapes of high quality of the grape varieties Touriga Nacional and Jaen. This wine, of extremely limited production, seeks to express its "terroir": fresh, elegant and complex.

THE 2017 VINTAGE

It was a very dry year marked by an early harvest. The summer was quite long, dry and warm, however with some cool nights which allowed ripening to go on without interruptions and consequently the harvest was quite early. These grapes were harvested manually in mid September and the result is a wine full of freshness, fruit and complexity.

Winemaker: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2017

VARIETY: TOURIGA NACIONAL(50%) & JAEN (50%)

Nº BOTTLES: 2000

PRODUCER: VINHOS MIRA DO Ó

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

SOILS: Granite, with clay.

WINEMAKING: Fermentation in open "lagares", with foot treading.

MATURATION: 18 months in French oak barrels (30% new).
Bottled in June 2019 and maturing in bottle ever since.

ANALYSIS

Alcohol: 13 %

pH:3,56

Total acidity: 5,40 g/l

Volatile acidity: 0,47 g/l

Residual sugar: 1,1 g/l

TASTING NOTES

Ruby color, with notes of black pepper, cinnamon, cherry, violet flowers and a fine vegetable freshness. Elegance and structure in the mouth, with engaging and silky tanins. The unique combination of elegance and power that the region of Dão gives us is evident in this wine.

OTHER NOTES

Good aging potential.

Store lying down in fresh cellar.

Drink at a temperature of 16-17°C .

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