



VIDENTE

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 high quality grapes of the varieties Jaen, Alfrocheiro, Tinta Pinheira, Tinta Roriz and Touriga Nacional. This wine is a very personal vision over the Dão and its wines, enhancing the elegance and freshness that are natural to this region.

THE 2017 VINTAGE

It was a very dry year marked by an early vegetative cycle of vines. The summer was quite long, dry and hot, however with cool nights which allowed for uninterrupted ripening and consequently a very early harvest. These grapes were harvested during the first half of September and the result is a wine full of freshness and elegance.

Enólogo: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2016

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

Nº BOTTLES: 8000

PRODUCER: C2O-Mira do Ó

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.

MATURATION: Used oak barrels for 10 months.
Bottled in May 2019 and maturing in bottle ver since.

ANALYSIS

Alcohol: 13 %

pH: 3,5

Total acidity: 4,9 g/l

Volatile acidity: 0,41 g/l

Residual sugar: 0,5 g/l

TASTING NOTES

Ruby colour. Nose with hints of cinnamon, cherry, cocoa and a fine vegetable aroma. 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.

Drink at a temperature of 16-17°C .

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