



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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Casa de Mouraz Red

Winemakers: Sara Dionisio, Antonio Lopes Ribeiro
Appellation: Dao DOC, Portugal
Varietal(s): Touriga Nacional, Tinta Roriz, Alfrocheiro, Jaen and Água Santa
Bottles Produced: 30.000

Production Area: 15 hectares

Yield per Vine & Hectare: 60 hl/ha

Training system: Guillot double with trellising, typical for this part of Portugal are the granite soils that are very difficult to work and where the vines have to find their way to drive down their roots

Vinification: classical fermentation with pump-overs, long extended maceration on the skins with a following maturation in French oak barrels for over 8 months.

Analytical Data: 13,5 Vol%, 2,1 gr/l res. Sugar, 5,0 gr/l acidity

Ageing: 1 year

Tasting Notes: On the palate it shows lively character, with ripe and firm tannins and a long finish.

Color: Beautiful dark red with light violet reflexes

Aroma: Cherry and strawberries, intense bouquet of red fruits, plum and rosemary with notes of dark chocolate goes well to light dishes and Mediterranean dishes, e.g. pasta, risotto

Conservation Time: 3-4 years

Certifications, Awards: USDA NOP organic certification Commended - Decanter, Best Buy - Portuguese Wine Magazine.

Notes:

Only Indigenous Yeasts used. Suitable for Vegans.

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