

# Portada Red 2006



## Technical specification

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### General

#### Harvest

2006

#### Country

Portugal

#### Terroir

Quintas da RAC Herds. single estates

#### Region

Lisboa

#### Grapes

- Touriga Nacional
- Tinta Roriz
- Castelão
- Alicante Bouschet
- Caladoc

#### Winemaker

José Neiva Correia

#### Tasting Notes

This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance.

#### How to serve

Excellent with food or by itself. Will accompany, for example, roasts, barbecue, pasta, vegetarian and cheese dishes.

#### Vinification Method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

#### Ageing

Wine is aged in American, French of Allier and Portuguese oak barrels of 225 Lt for 1 month. The wine is aged in bottle a minimum of 1 month after bottling.

#### Color

Red

