



FALUA UNOAKED RED RESERVE 2015



DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Touriga Nacional

SOIL Sandy, flintstone soils

HARVEST By hand to small cases of 20 kg

VINIFICATION After being harvested, the grapes are cooled to 5°C and maintained at this temperature for 48 hours. After this period they are

de-stemmed and gently crushed, followed by a pre-fermentative maceration at 10 ° C. The alcoholic fermentation takes place at controlled temperature (25°C), in small stainless steel vats, with prolonged maceration.

ALCOHOL 14,5% vol.

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Deep garnet color. On the nose highlights of minerality, as well as black fruit aromas (plums and blackberries) and floral notes of violets. Elegant and intense, with well integrated tannins contributing to great structure and ageing potential.

PAIRINGS This wine pairs very well with roasted meat, cod dishes, roasted fish, cheeses and sausages.