



CASA DA TOJEIRA

RED WINES

VINHOS DO VITÓRIA RED



Classification | D.O.C. Vinho Verde - Escolha

Type | Red

Harvest | 2017

Breeds | Vinhão (60%), Amaral (20%), Borraçal (20%)

Soil | Granitic

Vinification | The grapes are provenient from selected vineyards of the region, harvested by hand and destemmed. The must is inoculated with selected yeasts and the fermentation takes place in stainless steel vats at controlled temperature of 24-25°C.

Color | Garnet red

Scent | Fruity, with notes of red fruits e silvestres.

Taste | Soft, with balanced acidity, soft tannins and good volume in the mouth.

Consumption | Now or within 2 years at an ideal temperature of 10-12°C.

Gastronomy | Accompanies roasted and grilled meat and seasoned dishes.

Analysis Alcoholic Contents	13%
Total Acidity	7,2 g/L
pH	3,55
Residual Sugars	1,0 g/L

Winemakers | Filipe Ribeiro and Nuno Grosso