

# DÃO TINTO- ALVARO CASTRO

Dão



**APPELLATION:** Dão

**BLEND:** Alfrocheiro (50%), Touriga-Nacional (25%), Jaen (25%)

**WINEMAKER:** Alvaro Castro

**VINEYARD:** \_\_\_\_\_

Vines are between 3 and 65 years old, planted at an average of 500 metres above sea level. Soils are granite with rows of sand and clay, and climate is Continental.

**VITICULTURE:** \_\_\_\_\_

Certified organic

**WINEMAKING:** \_\_\_\_\_

Grapes are hand-picked and fermentation occurs in temperature controlled, stainless steel tanks with wild yeasts from a pied de cuve. The wine ages for 18 months in a mix of used and new French oak barrels

**WEBSITE:** <http://quintadapellada.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Beautifully vibrant, bright and juicy red. The palate is round and soft, packed full of soft bramble fruits, rosemary and pine wood.