



## VINHA DO PUTTO 2013



### ORIGIN

**Type** Red Wine  
**Classification** Bairrada DOC  
**Harvest** 2013 | **Coupage** L19/16  
**Production volume** 10000L  
**Soil** Clay-Limestone



### GRAPES VARIETIES

Touriga Nacional | Tinta Roriz | Merlot



### ANALYTICAL CONTROL

**Álcohol** 13% vol.  
**Sugar** 2gr / dm<sup>3</sup>  
**Total Ac.** 5.8g / dm<sup>3</sup>  
**pH** 3.44



### PROCESS

**Winemaking** Total destemming, separated fermentation in small vats using mechanical tread. Malolactic in used French barrels followed by rest for up 8 months.  
**Bottling** 13250 bottles 75cl  
**Enologist** Raquel Carvalho/Carlos Campolargo  
**EAN:** 5600392560851



### CHARACTERISTICS

**Color:** Ruby  
**Bouquet:** Expressive aroma of wilde berrys and violets.  
**Taste:** In the mouth, a mature fruit presiste  
**Final Note:** Good structure and some acidity give the vivacity.



### GASTRONOMY

Very gastronomic wine for the daily dishes

**Service Temperature** 15 – 18oC



### AWARDS

87P, Best Buy, in Wine Enthusiast, august 2016



### PRESERVATION

Storage or preservation conditions are very importante i fone wants to preserve the wine characteristics and guarantee a steady evolution over time. The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature. Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours. The wine must furthermore be stored way from light and in a high relative humidity environment.