

Reserva

TINTO



2021
VINTAGE
3.893
BOTTLES
PRODUCED

REGION: Dão - Sub-region of Terras de Senhorim - Carregal do Sal (Oliveira do Conde).

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Selection of our best Alfrocheiro Preto 60% from Vinha Nascente and Touriga Nacional 40% from Vinha Romana.

GRAPE VARIETIES: 60% Alfrocheiro Preto and 40% Touriga Nacional.

ALCOHOLIC STRENGTH: 14° GL

CLIMATE/GEOGRAPHIC CHARACTERISTICS: The climate of Dão is moderate continental, clearly marked by the mountain ranges that surround it and protect it from the Atlantic influence. Average annual temperature: 14°C - 16°C, average summer temperature: 18°C - 20°C, maximum daily temperature range in summer: 20°C. Domínio do Açor enjoys the freshness and continentality of the Dão, but at the same time its mesoclimate is drier and less marginal than in Serra da Estrela. The grapes ripen slowly and with immense balance between sugars and acids, and a high concentration of aromatic precursors.

SOIL: Granite. Very well mixed between soil and rocks, more precisely between the silt typical of granitic soils, with alterites or rocks degraded by the chemical and physical processes of weathering, as well as quartz and the mother-rock granite. Level 4 / 5 alterite predominates in all the vineyards of Domínio do Açor.

TERROIR CONSULTANT: Pedro Parra.

VITICULTURE: Organic (in process of certification), pruning and canopy management consultancy by Marco Simonit.

WINEMAKING: Total destemming without crushing, followed by cold skin maceration for 3 days. Spontaneous fermentation in a traditional granite lagar, by infusion, at a temperature of 20-26°C, for 7 days. Vertical pressing and malolactic fermentation in stainless steel. Ageing on fine lees for 18 months in barrels (2 of which are new, 500L French oak). Racking and kept in stainless steel for 3 months until bottling (55mg/l total sulphur dioxide).

WINEMAKER: Luís Lopes

VITICULTURIST: João Costa

ÉLEVAGE: 18 months in barriques (2 new French oak 500L, the others previously used, French and Austrian/German oak 500L). 3 months in stainless steel before bottling.

AGING POTENTIAL: 20 years +

ORGANOLEPTIC CHARACTERISTICS: Intense ruby colour with brilliant reflections. Deep and complex, with a matrix of red fruit at the precise point of ripeness, framed by earthy and mineral elements, fine spices, forest and balsamic notes. Extremely fine in the mouth, the subtlety of the extraction and the vibrant intensity of the flavor are remarkable. Tannins of immense quality, giving the wine a firm yet silky texture. Freshness and sapidity persist in the long finish.

ENOGASTRONOMIC GUIDELINES: Lafões-style veal, Arroz de feijão com rojões (black beans with rice and diced pork loin), Arroz de lebre (hare rice with its blood), Vaca Atolada (braised beef ribs with cassava), Rabada (oxtail stew) with watercress and angu (polenta).

SERVING TEMPERATURE: 16-18°C