

Vila Romana

TINTO

2021
VINTAGE



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

LEGAL CLASSIFICATION: Dão D.O.P.

VINEYARDS: Selection of grapes from the different plots of the property in the following composition: 30% Tinta Roriz from Vinha Nascente, 25% Touriga Nacional and Tinta Roriz from Vinha Romana, 15% Touriga Nacional from Vinha Nascente, 30% Touriga Nacional from Vinha Bastarda.

GRAPE VARIETIES: 70% Touriga Nacional, 30% Tinta Roriz.

ALCOHOLIC STRENGTH: 13° 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 2 days. Spontaneous fermentation in traditional granite lagar and cement vats, by infusion, at a temperature of between 20-28°C, for approximately 7 to 10 days. Vertical pressing and malolactic fermentation in stainless steel. Ageing on fine lees for 18 months: 50% in used 500 L barrels and 50% in cement vats. Racking and kept in stainless steel for 3 months until bottling (72mg/l total sulphur dioxide).

WINEMAKER: Luís Lopes

VITICULTURIST: João Costa

ÉLEVAGE: 18 months, 50% of the blend in French and Austrian/German previously used oak barrels 400 and 500 L, and 50% in neutral cement vats. More 3 months in stainless steel for the final blend before bottling.

AGING POTENTIAL: 10 years.

ORGANOLEPTIC CHARACTERISTICS: Intense ruby colour. The nose is broad and very typical of the Dão, in a more classic register. Red fruit predominate in the profile, and the whole is spicy and complex, with the wood very well integrated. The palate is medium-bodied, juicy, with very fine tannins and a delicious granite minerality. The finish is persistent and lively.

ENOGASTRONOMIC GUIDELINES: Cabrito assado à padeiro (typical baked kid from Dão), Alheiras de caça (bread and game meat sausage), Favas com enchidos (broad beans stew with sausages), Costelinha com canjiquinha (pork ribs stew with sausages and coarsely ground dried maize), Frango caipira com quiabo (free range chicken stew with okra), Brazilian barbecue.

SERVING TEMPERATURE: 16°C