

# Sem Igual Lagar Red DOC 2022

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**Classification:** DOC

**Wine type:** Red

**Vintage:** 2022

**Grape varieties:** Vinhão (100%)

**Soils:** Granite/Gravel

**Harvest date:** 17<sup>th</sup> of September 2022

**Vinification:** Vinhão, our traditional red grape variety, was stomped in our old granit tank – named as Lagar.

Fermented with the skin and stem in the grait Lagar, for around 10 days.

Pressed using old manual mechanical press.

When fermentation was finished, it aged in used french oak 500 liter barrels for 1 year.

**Alcohol:** 11,5%

**Total acidity:** 7.4 g/L

**Residual sugar:** 1.5 g/L

**pH:** 3.40

**Color:** dark purple

**Aroma:** Expressing aroma, ripe red fruit with delicate plumbs and clove notes

**Mouth:** Fresh, medium body, firm tanins and a persistent “rustic” finish

**Quantity produced:** 1333 bottles

**Service temperature:** 14°C

**Gastronomy:** excellent to accompany cheeses, game meat, fat fishes, complex dishes (especially oven-baked)

