

Sem Igual Lagar Red DOC 2022

Classification: DOC

Wine type: Red

Vintage: 2022

Grape varieties: Vinhão (100%)

Soils: Granite/Gravel

Harvest date: 17th 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)

