



FALUA UNOAKED RED RESERVE 2018



DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Touriga Nacional

SOIL Sandy with pebble stone

HARVEST By hand in 15 Kg cases

VINIFICATION Immediately after harvesting, the grapes are cooled down to 5°C and kept at this temperature for 24 hours. After this period, they are destemmed and gently crushed, followed by a pre-fermentative maceration at 10/12°C. Alcoholic fermentation takes place at controlled temperature, in small stainless-steel vats, with prolonged maceration.

ALCOHOL 14,5% vol.

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES In the nose the minerality and floral notes of violets are highlighted as well as aromas of black fruit, plums and blackberries, finishing with hints of eucalyptus leaf notes. Elegant, intense and of high persistence, this wine has high-quality tannins that are very present and well involved, which give it a great structure and a high aging potential.

PAIRINGS Perfectly paired with roasted meats, cod dishes, roasted fish, grilled sausages and cheese.