

MATER-DÔME

(MÊDA)

Red 2007

Location

Mêda (Douro Superior) - 600m altitude

Soil

Transition schist/granite

Vinification

Classic vinification. Fermentation in vats with a post-maceration period of 20 days. Two years of aging in french oak barrels, followed by 15 years of aging in vats.

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

Tasting Notes

Medium intensity color with shades of black cherry.

A very complex and rich nose with notes of forest and red fruits such as cherries and strawberries.

On the palate, the volume and acidity provide great class and elegance.

Surprisingly persistent aromas in the mouth.

The aging potential of Mêda wines is clearly evident here.

Alcohol: 13,5% | pH: 3,69 | Residual Sugar: < 2 g/L
Contains Sulfites

Produced and bottled by:
Mateus Nicolau de Almeida e Teresa Ameztov

