



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

CARVALHAIS MÉLANGE À TROIS RED 2020

TYPE: Still **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Mélange à 3 conveys the modernity of Carvalhais, a mixture of ideas, talent and daring, to which we added three grape varieties "Touriga Nacional, Tinta Roriz and Alfrocheiro" to obtain a modern, irreverent and fun wine.

TASTING NOTES LAST TASTED: 2021

Intense ruby colour with a violet hue. Aroma of ripe red and black fruits and floral notes typical of Touriga Nacional. Balsamic character with fresh menthol notes. Excellent volume and integrated structure in the mouth, with very balanced acidity in a harmonious, quaffable, and long finish.

HARVEST YEAR

Atypically warm year for the Dão region. Dry winter, warm spring with flowering at the end of May. Hot and dry summer, without extreme figures, allowing the correct, balanced maturation of the grapes. The harvest was early, starting at the end of August with little rainfall.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 45% Touriga Nacional, 29% Tinta Roriz, 26% Alfrocheiro Preto

WINEMAKING

The grapes were harvested by variety and by plot, with a rigorous qualitative selection at the time. After a smooth destemming and pressing, the grapes were transported by gravity to small stainless steel vats with temperature control, where they were vinified, variety by variety. Alcoholic fermentation took place for about 8 days, at an average temperature of around 27°C.

MATURATION

45% of the wine was aged for 6 months in French oak, the rest being aged in stainless steel vats. After ageing, it was subjected to light fining and filtration, before bottling. The wine was bottled without cold stabilisation treatment and may therefore throw a deposit during bottle ageing.

STORE

Good ageing potential which, if kept in the best conditions, will show a positive evolution in the next 10 years.

SERVE

Serve at a temperature between 15°C-17°C. It should be decanted after 4 or 5 years of age.

ENJOY

Its balance makes it an excellent wine to be drunk by itself. It has great characteristics to accompany a mild cured cheese. Very good pairing with grilled meats.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,1 g/L ±0,5 (tartaric Acid) | Total Sugars: 3 g/L ±0,5 | pH: 3,8 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,3 g | Energetic Value: 346 kJ/83 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-07-01

BOTTLES PRODUCED: 120.000

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

