QUINTA DE LEMOS

QUINTA DE LEMOS SILGUEIROS DONA SANTANA

SILGUEIROS • DAO • PORTUGAL • EUROPE

TECHNICAL DETAILS

The Estate
The vineyards are located in the Silgueiros sub-region between 350 and 400 meters in altitude. The vineyard is managed within an integrated protection program, with the application of herbicides being prohibited.

Wine Making
The wine undergoes malolactic fermentation in French oak barrels and subsequently ages for 15 months in order to enhance its structure and complexity.

Food Suggestions
Pairs well with beef, lamb, deer, venison, and poultry dishes.

TASTING NOTES

Considered the estate's entry level wine, it's incredibly youthful with dark, brooding fruit and a long life ahead. This drinks like an unfortified port, and is starting to show some evolution on the rich, dark fruit. A fine example of high quality, hidden gems that are coming out of Portugal.

Touriga Nacional, Tinta Roriz, Jaen & Alfrocheiro grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Biodynamic
- ABV%: 14.5
- Class: Red

REVIEWS

Wine Enthusiast | 91
Wine Advocate/RP | 87

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