

QUINTA DE LEMOS

2013

QUINTA DE LEMOS, DÃO ALFROCHEIRO

DÃO • PORTUGAL • EUROPE

TECHNICAL DETAILS

The Estate

Alfrocheiro appeared in the Dao region after phylloxera. Its origin is unknown. These vineyards are located in the sub-region of Silgueiros at an altitude between 350-400 meters. The vine is grown within a program of integrated protection, the use of herbicides is forbidden.

Wine Making

These wines are obtained after fermentation at a controlled temperature in order to preserve their aromatic elegance, in big wooden barrels and stainless steel tanks, for 20 days. The wine is made by malolactic fermentation in barrels of French oak and has a subsequent maturing period of 18 months in order to potentiate its structure and complexity.

Food Suggestions

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

TASTING NOTES

A fine and elegant aroma, the floral of chamomile and margaça, fresh red fruit. Very stylish in the mouth with good balance and polished finish.

Alfrocheiro grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Biodynamic
- ABV%: 14.4
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

