

QUINTA DE LEMOS

2012

QUINTA DE LEMOS JAEN DÃO

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TECHNICAL DETAILS

The Estate

The vineyards are located in the Silgueiros sub-region between 350 and 400 meters in altitude. The variety is recognized for being glabrous (hairless), between short knots and a bright light green tone.

Wine Making

These wines are obtained after fermentation at controlled temperature in order to preserve all the aromatic elegance, in wooden vats and stainless steel vats for 20 days. The wine undergoes malolactic fermentation in French oak barrels and subsequent aging for 18 months in order to enhance its structure and complexity.

Food Suggestions

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

TASTING NOTES

Red fruit in the aroma, very exuberant, slightly candied, raspberry, resinous floral notes typical of this variety, mint. In the mouth it is extremely balanced, sensual and with a tasty finish.

Jaén grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Biodynamic
- ABV%: 14.1
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

