

VIUVA GOMES ADEGA VIÚVA GOMES TINTO

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TECHNICAL DETAILS

The Estate

Adega Viúva Gomes, established in 1808, is located in Almoçageme, Colares, on a demarcated wine-growing region defined in 1908, characterized by its dunes and sandy soils sited on the coastline of Sintra, between the hills and the Atlantic Ocean, from Cabo da Roca until Magoito.

Wine Making

Fermentation in stainless steel, open lid. Fermentation in stainless steel, 30% stems. 2 years in used French oak barrels and 6 years in exotic wood barrels. 100% Ramisco as an indigenous grape variety of the region is used.

Food Suggestions

Pairs well with beef, pasta, veal, and poultry dishes.

TASTING NOTES

Adega Viúva Gomes Tinto is a brick red wine with distinct tannins that soften over the years. Black fruit, cherry and forest notes, Atlantic and balsamic character, dry structure and slight acidity.

Ramisco grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine

