



## PROEZA DÃO DOC RED

<b>Origin:</b>	Dão
<b>Classification:</b>	DOC Dão
<b>Type:</b>	Red Wine
<b>Grape Variety:</b>	Touriga Nacional, Tinta Roriz and Alfrocheiro
<b>Alcohol:</b>	13%
<b>Vinification:</b>	Fermentation with skin maceration for 5 days. After malo-lactic fermentation, the wine aged for 6 months in used French oak barrels – Allier.
<b>Tasting Notes:</b>	These grapes were selected by its characteristics, as Touriga Nacional gave to the wine a ripe floral character and Tinta Roriz and Alfrocheiro for their and spice. In taste is medium-bodied and very smooth and pleasant finish.
<b>Suggestions:</b>	Serve Proeza at temperature between 16° and 18°C with grilled meat, pasta, spicy dishes and cheeses.
<b>Winemaker:</b>	Álvaro van Zeller

