

PROEZA

2023 DOC DÃO



DÃO DOC, Portugal

WINEMAKING

The grapes are harvested during the least hot periods of the day, arriving at the winery fresh and intact. Then, they are chosen and distributed according to the characteristics that the winemaking team wants for the lot to attain. Fermentation takes place in stainless steel vats after long pellicular maceration. At the end of fermentation, the wine is transferred to used Allier French oak barrels, where it remains for 6 months.

TASTING NOTES

These grape varieties were selected by its characteristics, as Touriga Nacional gives the wine a ripe floral character and Tinta Roriz and Alfrocheiro bestow fruitiness and balanced spice. On the palate, medium-bodied a very smooth. Pleseant finish.

FOOD PAIRING

Ready to drink. Ideal to accompany red or white grilled meat, pasta, spicy dishes or cheese. The ideal setting would include Chicken Lo Mein on Saturday's lunch.

WINEMAKER	Nuno Cancellia de Abreu
CLASSIFICATION	Dão DOC
GRAPE VARIETIES	Touriga Nacional, Tinta Roriz & Alfrocheiro.
VINTAGE	2023
ALCOHOL	13 %
ALLERGENS	Sulphites
VEGAN	NO