

BERGAMOTA red wine

Single centenary vineyard



DOC Douro – Vintage 2022



Grapes – Touriga Nacional (80%)
Tinta Roriz (5%), Rufete (5%), Tinto
Cão (5%) and others (5%).

Climate – Continental.

Soil – Schistous from Meda Region.

Viticulture – Sustainably farmed
single vineyard, vase pruning system,
6.000 plants per hectare, 100 to 120
years-old vineyards.

Harvest – Hand harvest last week of
September, 13% potential alcohol.

Wine Making Technique – 14 days of
total skin contact, foot-trodden and
natural fermentation, follow by
malolactic in 2000 liters foudre.

Oak influence – 20 months ageing in
2000 liters foudre.

Total production – 8000 bottles



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| Alcohol | 13 % |
| Volatile Acidity g/L | 0,98 |
| Total Acidity g/L | 5.8 |
| Total Dry Extract g/L | 26.6 |
| Total SO2 mg/L | 55 |
| Ph | 3,63 |
| Residual Sugar g/L | 1 |



Tasting Notes – Harmonious and
balanced, vibrant and expressive wine
with charming aromas of bergamot,
cherries and eucalyptus supporting
almond and cocoa bean flavours leading
to elegant satin mocha tannins. This is all
about finesse. Marries well with spicy
lamb, goat and roast.