

# QUINTA DO MONDEGO 2013

## GRAPE VARIETIES

2% Jaen  
3% Alfrocheiro  
5 %Tinta-Roriz  
90 %.Touriga Nacional

## VINIFICATION

4 grape varieties hand harvest and softly crushed together  
Fermentation in small stainless steel at a controlled temperature of under 25°C  
Malolactic fermentation in to stainless steel vats. Aging in French oak wood casks for 12 months  
Light filtration before bottling.

## TASTING

Beautiful red ruby color  
Very fine and complex aroma, attractive and fresh with mint and fresh fruit  
Flavors of ripe red and black fruits, together with good acidity. Well balanced and persistent.  
Elegant wine with fine quality tannins.

## MATCHING

Wide selection of meats  
Game  
Cheese

**BEST SERVED at 15 -17°C.**

## ANALYSIS

Alcohol 12,8%  
pH 3,77  
Total Acidity 4,83g/L Tartaric Acid  
Sugar 0,9 g/L

**PRODUCED 9.945 BOTTLES**

