

PLANET MOURAZ "NINA" RED (2019)



VARIETIES

About 20 different varieties, red and white ones.

VITICULTURE AND VINIFICATION

Produced from typical Dão grape varieties, from a vineyard with 60 years old. Mixed red and white grape varieties, in the proportion of 50-50. Manual harvest at the end of September. The winemaking was done in traditional "lagar" with the white and red grapes all mixed. Gentle tread on foot to crush the grapes on the first day. Natural fermentation (with no addition of yeast) for about 2 weeks (we used dried chestnut blossom flowers - a few grams were added to the grapes during the treading). After the fermentation it was pressed and aged in stainless steel vat for 5 months, followed by bottling. No fining, no filtration. 4000 bottles were produced, all numbered.

ANALYSIS

Alcohol: 12,6% | Total acidity: 6,79 g | PH: 3.40 | Residual sugar: 0,3 g | Total SO2 (natural): 23,04 mg

BOTTLE DATE

September 4th, 2020

TASTING NOTES

Open color, light red. In the mouth it shows a lively character and a lot of freshness, typical of its youth, with very elegant tannins and great aromatic complexity. Very personalized character resulting from the presence of a large variety of autoctone grapes. Perfect to pair with grilled fish, salads and pasta. Preferably served fresh.
