ViLLA OLIVEIRA

TINTO DÃO D.O.C.
TOURIGA NACIONAL

PRODUZIDO E NUMERADO NA CASA DA PASSARELLA

COUNTRY	Portugal
REGION	Specified of Dão
SUBREGION	Serra da Estrela
CLIMATE	Continental Dry
SOIL	Poor
TYPE	Granitic
VINE VARIETIES	Touriga Nacional
CLASSIFICATION	VQPRD DOC Dão
HARVEST YEAR	2009
WINEMAKING	In cement vats with pre and post fermentative maceration
AGEING	1 year in 225 litre french oak barrels
ALCOHOLIC STENGTH	13,5%
TOTAL ACIDITY	5,9 g/dm³
PH	3,73
SUGAR	2,8 g/dm³
COLOUR	Opaque red
FLAVOUR	Red fruits with spicy notes
TASTE	Full-bodied, fresh and elegant
AFTERTASTE	Long and persistent
CONSUMPTION	Already (with great aging potencial)
GASTRONOMY	More structured meat dishes and cheeses
BOTTLE	0,75 Lt
BOX	6 bottles
WINEMAKER	Paulo Nunes

CASA DA PASSARELLA

History written in wine

VOLUME I

VILLA OLIVEIRA

There are chosen places. Places where singularity breaks all rules. Places where some sort of realm of exception manifests, which some accuse of chance and fate. Everything, in these places as favorable as Earth, converges for abundance and diversity of life. Perfect matter and distances, the climate and the efficacy of the soil, sun and rain in decisive days. But, beyond all cosmic and physical balance, life insinuates itself especially in the history of its protagonists, spanning as a vast web of almost imperceptible events, like every particle of time. Those are precisely the stories that pursue us and that we wish to disclose here. Stories that, for over a hundred years, blood narrates from within bodies illuminated by endless passion and that can later be read in lips dyed by the metaphor of wine.

These are the favorable conditions for one day life having bloomed in Villa Oliveira too.

2009