

Audaz Reserve Red 2012

Technical Data Sheet

Wine Type: Red

Origin: Portugal

Producer: António Manuel Baião Lança

Vintage: 2012

Grapes: Trincadeira e Aragonez



Winemaking:

The 2012 growing season was ideal with a long and warm summer. The grapes were destemmed and gently crushed followed by a "cold soak" at 10 °C for 1-2 days.

This technique is helpful to extract more fruit aromas and flavors enhancing complexity and a softer tannin structure. The fermentation process occurred in stainless steel tanks with temperature control, between 25°C-28°C Part of these wine went to barrel after the malolactic fermentation.

Tasting Notes:

Deep red violet color. Complex blackberry, plum, and briar aromas with a touch of toast and dark chocolate. On the palate is elegant full of tannins with aromas and flavors of red berries, hints of fig and plum. Solid and flush throughout with surprising softness.

Serving suggestion:

Enjoy with rack of lamb, steak and traditional roast, with the Portuguese tradition plates of codfish or just with a strong cheese.

Recommended drinking temperature 16°C 18°C

Chemistry:

Alcohol Vol.: 13,9

Total Acidity: 5,8

PH: 3.46

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