

1808

Colheita Tinto

RED 2022 · BEIRA INTERIOR DOC · ORGANIC · VEGAN

80% Tinta Roriz, 15% Touriga Nacional & 5% Rufete

Tasting Notes

COLOUR

Red

NOSE

Notes of raspberry, liquorice and black cherry.

PALATE

Black cherry and vanilla, firm structure, persistent finish.

FOOD PAIRING

Tapas, cured ham, grilled pork, chicken or beef.

SERVING

18° · Ageing: 5 years (2025–2030)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2018

THE VINEYARD

Vineyard A. 80 years old, 4 ton/ha. Vineyard B. 10 years old, 6 ton/ha. 155Km from atlantic coast, at 690m of altitude, E-W orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

High plain at altitude, with wide temperature swings — very hot in summer, wind and snow in winter; granite soil with some quartz.

HARVEST

3rd and 4th week of September, 100% hand harvested.

WINEMAKING

The grapes are destemmed and crushed; 3 days of cold maceration; alcoholic fermentation from 12°C to 32°C; malolactic fermentation in used French oak.

AGEING

6 months in oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
13%		5,03 g/L		0,70 g/L		0,9 g/L		3,68		25/82 mg/L	
BOTTLE	Bordalesa Elite			HEIGHT	315 mm		LAYERS/PALLET	5			
CLOSURE	Natural cork			MAX Ø	72,8 mm		BOTTLES/PALLET	750			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	125 cxs			
BOTTLE EAN	5600816900874			CASE WEIGHT	7,2 kg		PALLET WEIGHT	900 kg			
CASE EAN	15600816900901			CASE DIM.	232x154x317 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	420 g			CASES/LAYER	25						

English text translated in-house from the Portuguese technical sheet — not an official winery document.