



IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS DUQUE DE VISEU RED 2011

TYPE: Still **COLOUR:** Red **TONE:** Ruby

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal

THE WINE

Duque de Viseu has been a benchmark for quality in the Dão region for 20 years. It's a fitting name for one of the most emblematic wines of Quinta dos Carvalhais, paying homage to the first Duke of Viseu, Prince Dom Henrique (better known as Henry the Navigator). This sublime wine with royal roots has won many prizes over the years. It nevertheless makes unassumingly delicious everyday drinking.

TASTING NOTES

Ruby-red in colour, the wine has an intense, appealing aroma, dominated by ripe red fruits and berry fruits, such as blackberries and blueberries, and vegetal notes that contribute freshness. On the palate, the power of the smooth tannins is immediately evident, the aromatic concentration well integrated with bright, fresh acidity. The finish is long and soft.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 28% Alfrocheiro, 28% Touriga Nacional, 26% Jaen, 18% Tinta Roriz

WINEMAKING

The different grape varieties were vinified separately. The grapes were destemmed and gently crushed. From the destemmer-crusher, the must was transferred by gravity to stainless steel tanks, where fermentation took place over approximately six days with automatic temperature control and remontage. Finally, the wine was transferred to storage tanks and the skins were pressed in pneumatic presses.

MATURATION

After malolactic fermentation in stainless steel tank, a small part of the blend was selected to be aged in used oak barrels, where it remained for a period of 12 months. The remainder of the blend was left to mature in stainless steel tanks, regularly undergoing clarification and the controlled addition of small doses of oxygen to encourage maturation within the desired parameters.

STORE

Like all good Dão reds, Duque de Viseu can keep for a long time in bottle, remaining in good condition easily for ten years. The bottle should be kept on its side in a cool, dry place.

SERVE

Serve ideally between 15°C-17°C. It should ideally be finished on the day of opening, but can be kept for a days, well corked.

ENJOY

Duque de Viseu Red 2011 goes extremely well with cheeses, meat or game dishes, or with all kinds of poultry. It is very versatile - it is a fine accompaniment for the traditional Portuguese dish of octopus cooked in olive oil with baked potatoes, or the local braised, shredded veal with chips.

TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5,36 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,76

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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