



DOURO

J. CABRAL ALMEIDA

NORTH, PORTUGAL



Omnia

VINHA AO ALTO RED

VARIETAL

Field Blend of eight varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Francisca, Tinto Cão, Tinta Amarela and Mourisco.

VINTAGE

2017

REGION

Cima Corgo - Douro

HARVEST

Hand-harvested

WINEMAKING Careful hand-sorting of the grapes with complete destemming without crushing. Short cold-maceration in lagares for a 4 hour foot-trodding process. After fermentation starts, the must is transferred to stainless steel vats to ferment for 20 days at the medium temperature of 26°C (79°F). After fermentation ends, the wine is pressed and racked only using the free-run juice to make this wine.

CHEMICAL ANALYSIS

ALCOHOL 13.5% TOTAL ACIDITY 5.4g/L pH 3.6

AGEING The malolactic fermentation and aging is done in new and second year french oak barrels for 36 months.

TASTING NOTES The nose shows notes of oak, violet, plums and cherries. It has a taste of red berries, plums and a slight earthy taste. Beautiful soft tannins, with rich fruit flavours ending with great balance and elegance. With a good structure, the wine is full bodied with a wonderful texture, fine grained tannins and a silky finish.