



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

Líquen

ALFROCHEIRO RED

VARIETAL

100% Alfrocheiro

VINTAGE

2018

REGION

DOC Dão

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Careful hand sorting, gentle destemming, then transferred to small, open-top tanks. Fermentation with native yeast at the medium temperature of 79°F. At the last third of fermentation the wine was racked into used 750 liters french oak barrels, where malolactic fermentation and aging was done.

CHEMICAL ANALYSIS

ALCOHOL 12.5% TOTAL ACIDITY 5.74 g/L PH 3.64

AGEING 24 months in used 750 liters french oak barrels.

TASTING NOTES Very elegant nose, with aromatic intensity, made of ripe cherry and floral notes, well complexed with wild berries and oak. In the mouth it is deceptively light showing lots of elegance and character. With a beautiful volume, silky tannins, it represents the perfect balance between tannins, acidity and fruit.

FOOD PAIRING Roasted or grilled dry-aged beef.

