



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

## Musgo

RESERVA RED

### VARIETAL

Field blend of Alfrocheiro, Tinta Roriz,  
Jaen and other native varieties

### VINTAGE

2018

### REGION

DOC Dão

### HARVEST

Hand-harvested

### WINEMAKER

João Cabral Almeida

**WINEMAKING** Careful hand-sorting and destemming.  
Fermentation in stainless steel tanks with native yeast at  
73-75°F. Malolactic fermentation and aging in used French  
oak barrels.

### CHEMICAL ANALYSIS

ALCOHOL 12.5%

TOTAL ACIDITY 6.0g/L

pH 3.6

**AGEING** 9 months in used French oak barrels.

**TASTING NOTES** This wine has notes of wild red berries and  
some spices on the nose. These flavours carry on through  
to the palate ending with hints of balsamic.

