



2017

## FONTE DO OURO RESERVA RED

**Region**  
Dão

**Soil**  
Granite

**Elevation**  
200m

**Alcohol**  
13%

**Vineyard** Fonte do Ouro

**Grape Varieties** Touriga Nacional  
Tinta Roriz  
Alfrocheiro e Jaen

**Vinification** Skin contact at 12°C for 3 days to aromatically enrich the wine.  
  
Long fermentation with gentle maceration in order to extract the maximum potential from these magnificent grape varieties.  
  
After malolatic fermentation, the wine stays in stainless tanks followed by oak aging.

**Aging** 9 months in French oak

**Tasting Notes** Ruby color, red berries and chocolate aromas combine with the elegance of Allier oak. Full bodied with soft tannins, complex and persistent finish.  
  
Goes well with game, roasted red meat.

**Reviews** 2015 Vintage

**Wine Enthusiast: 89 Points**

**Wine Advocate: 89 Points**

**Wine Enthusiast: 90 Points**

**Wine Enthusiast: 91 Points**

2017 Vintage

**Wine Enthusiast: 91 Points**

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SINCE 1933

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