



# 2022 FONTE DO OURO RED

**Region**  
Dão

**Soil**  
Granite

**Elevation**  
200m

**Alcohol**  
13%

**Vineyard** Fonte do Ouro

**Grape Varieties** Touriga Nacional  
Alfrocheiro e Jaen

**Vinification** Skin contact at 12°C for 3 days  
to aromatically enrich the wine.  
  
Fermentation at 24°C with delestage for  
6 days. After malolatic fermentation, the  
wine stays in stainless tanks until it goes to  
oak barrels to age for 6 months.

**Aging** Second and third use barrels,  
French oak during 6th month

**Tasting Notes** Ruby color with blackcurrant and cherry  
aromas. The freshness on the palate is  
complemented by smooth and elegant  
tannins, which are typical of the Dão wines.  
  
Very smooth, pleasant and persistent. Goes  
well with red meat and oven roasts.

**Reviews** 2021 Vintage  
**Wine Enthusiast: Best Buy**

2020 Vintage  
**Concours Mondial: The Grand Gold Medal**  
**Wine Enthusiast: 88 Points**  
**Wine Enthusiast: Best Buy**

**#466736**

**M·S WALKER**  
SINCE 1933

PORTUGAL PORTFOLIO | JUL 08, 2024

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