



2022 FONTE DO OURO RED

Region	Soil	Elevation	Alcohol
Dão	Granite	200m	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 2020 Vintage
Concours Mondial: The Grand Gold Medal
Wine Enthusiast: 88 Points
Wine Enthusiast: Best Buy

#466736

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