



# 2019

## 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 malolactic 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** 2018 Vintage  
**Wine Enthusiast: 92 Points**

2015 Vintage  
**Wine Enthusiast: 89 Points**  
**Wine Advocate: 89 Points**  
**Wine Enthusiast: 90 Points**  
**Wine Enthusiast: 91 Points**

2017 Vintage  
**Wine Enthusiast: 91 Points**

**#466733**

**M·S WALKER**

SINCE 1933

PORTUGAL PORTFOLIO | MAY 18, 2023

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