



BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

BARÃO DE VILAR, VINHOS S.A.
R. Cândido dos Reis, 575
4400-075 Vila Nova de Gaia · Portugal
Tel.: 351-223773330/9 · Fax: 351-223753735

BARÃO DE VILAR RED DOC DÃO 2011

Origin:	DOC Dão
Vintage:	2011
Grape Varieties:	Touriga Nacional, Tinta Roriz & Alfrocheiro
Alcohol:	13%
Vinification:	Fermentation with skin maceration for 5 days. After malo-lactic fermentation, the wine is aged for 6 months in used French oak barrels – Allier.
Characteristics:	These grapes were selected by its characteristics, as Touriga Nacional gave to the wine a ripe floral character and Tinta Roriz and Alfrocheiro for their fruit and spice. In taste is medium-bodied and very smooth and pleasant finish.
Suggestions:	It should be served at 16 to 18°C and accompanies red or white grilled meat, pasta, spicy dishes or cheese.

