



QUINTA DA GIESTA RED 2012 DÃO DOC

Origin:	DOC Dão
Grape Variety:	Touriga Nacional, Tinta Roriz and Jaen
Alcohol:	13%
Vinification:	Cold skin contact for 2 days, followed by 5 days fermentation with controlled temperature of 23°C. Soft maceration.
Tasting Notes:	This red wine shows a medium and smooth body, confirming the fruit aroma, with an attractive freshness sensation and elegant tannins. 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 cheeses.

