

VINHA PAZ

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VINHA OTHON RESERVE 2019

■ WINE DESCRIPTION

Name of the wine: **Vinha Othon**
Type of wine: **Blend 2019**
Year of Harvest: **2019**
Production Volume: **1855 Lt, 2474 bottles**
Date of bottling: **March 2023**
Origin (Sub-region): **Silgueiros (Viseu - Portugal)**

■ WINEMAKING

Hand picking with the selection of the best grapes. Harvested grapes are crushed by trampling in large traditional vats with control temperature.

The wine is transferred to stone vats, where malolactic fermentation takes place. After this, the wine is racked to American barrels of 225 liters.

■ GRAPES

Blend: **Touriga Nacional 50%, Alfrocheiro, Tinta Roriz, Baga, Jaen and others**
Area of Production: **3 hectares**
Age of the Vines: **More than 50 years**
Conduction System: **Monoplane vertical ascendent**
Production per hectare: **3 tonnes/hectare Integrated**
Protection: **Yes**
Climate: **Mediterranean Soil: Granite**

■ TASTING

This OTHON 2019 red wine exemplifies the magnitude of character found in Dão wines.

Presenting a captivating deep ruby color tinged with garnet, it exhales an aroma of ripe red berries with notes of plum, cherry and blackberry, blended with subtle hints of raisin, rosemary, and scrubland. Its silky mouthfeel presents an elegant maturity, with very complete and soft tannins that are distinctly sophisticated. Uniquely balanced with strong mineral notes and a persistent finish,

■ ANALYTICAL PARAMETERS

Alcohol Content: **14% Vol.**
Total Acidity: **5,8 g / dm3 in tartaric acid**
pH: **3.53**
Residual Sugar: **0,8 g**
So2 Free: **16**
So2 Total: **111**
Acidity Volatile: **0.65 g / l**

■ VITICULTURA

Vines and Wines

■ PRODUCER

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