



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

Musgo

TOURIGA NACIONAL RED

VARIETAL

100% Touriga Nacional

REGION

DOC Dão

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Manual selection of grape bunches in the vineyard and winery. Destemming and fermentation at 20°C in stainless steel “lagares” with native yeasts. Aged in stainless steel vats.

CHEMICAL ANALYSIS

ALCOHOL 12%

TOTAL ACIDITY 5.5g/L

pH 3.6

TASTING NOTES Delicate aromas of plum and violets with forest nuances. Silky, well-integrated tannins, balanced acidity, and a fresh, persistent finish.

FOOD PAIRING Pairs well with elaborate fish dishes, aged cheeses, and grilled red meats.

