



DÃO

J. CABRAL ALMEIDA

NORTH, PORTUGAL

Musgo

RESERVA RED

VARIETAL

Field blend of Alfrocheiro, Tinta Roriz,
Touriga Nacional and Jean.

REGION

DOC Dão

HARVEST

Hand-harvested

WINEMAKER

João Cabral Almeida

WINEMAKING Manual selection of grape bunches in the
winery. Destemming and very gentle pressing.
Fermentation under controlled temperature in stainless
steel vats. Aged in used French oak barrels.

CHEMICAL ANALYSIS

ALCOHOL 12.5%

TOTAL ACIDITY 5.5g/L

pH 3.8

AGEING 9 months in used French oak barrels.

TASTING NOTES Aromas of wild blackberries and spices,
leading to a balsamic and persistent finish on the palate.

FOOD PAIRING Pairs well with aged cheeses, grilled fish,
oven-cooked meats, and game dishes.

