

Santar Vila Jardim

Tinto Reserva – 2020



SANTAR
VILA JARDIM WINES

DESIGNATION

DOC - DÃO

GRAPE VARIETY

60% TOURIGA NACIONAL

30% ALFROCHEIRO

10% ALICANTE BOUSHET

TECHNICAL INFORMATION

TOTAL ACIDITY: 5,76 G/L

PH: 3,68

SUGAR & REDUCER/BAUMÉ: 1,1 G/L

ALCOHOL/VOLUME: 14%

SUSTAINABLE VITICULTURE

INTEGRATED PROTECTION

SOIL GEOLOGY

They are granitic and of a schist-mignatonic complex.

They are permeable, deep and particularly poor soils.

HARVEST 2020

The low temperatures that were felt in 2020 were favourable for the vegetative cycle of the vine, with very low temperatures in the vegetative rest phase, high during the summer period and with a rainfall of 1,003 mm. This occurred mainly during the vegetative rest cycle and in the months of April and May. The summer period was extremely dry, it was necessary to resort to irrigation in order to avoid high water stress. During the ripening period, there were high thermal amplitudes. The maturation control, carried out biweekly, determined harvest on the 10th and 11th of September, avoiding the autumn equinox and resulting in grapes with high oenological potential.

WINEMAKING

The grapes were harvested by hand to small 25 kg boxes according to a careful selection of the best grapes in the vineyard. Fermentation took place at controlled temperatures for 15 days in small stainless steel tanks, followed by a stage in fine lees with regular stirring. After malolactic fermentation, it aged for 12 months in French (80%) and American (20%) oak barrels and then blended to balance the varietal fruit and the complexity of the oak. The wine was bottled without gluing and with filtration in April 2021.

TASTING NOTES

Displays an intense ruby color. In the aroma, we have ripe fruit and an abundance of floral notes that give it freshness and elegance. Very good complexity in the mouth test, the wood notes are discreet, favouring bergamot and ripe red fruits. A Reserve of expressive and personalized “terroir”.

PRODUCED QUANTITIES

6.900 bottles

