# Memórias de Santar Tinto Reserva — 2021



DESIGNATION

DOC - DÃO

#### GRAPE VARIETY

60% TOURIGA NACIONAL 30% ALFROCHEIRO 10% ALICANTE BOUSHET

SUSTAINABLE VITICULTURE

INTEGRATED PROTECTION

#### TECHNICAL INFORMATION

TOTAL ACIDITY: 5,90 G/L PH: 3,61 SUGAR & REDUCER/BAUMÉ: 0,3 G/L ALCOHOL/VOLUME: 12,5% CERTIFICATION



#### SOIL GEOLOGY

Soils of granitic origin (porphyroid granites) are well drained, but have very low fertility and water reserves. This leads to the natural control of plant vitality and to moderate water stress during the maturation period, allowing the grapes to manifest their full potential.

#### HARVEST 2021

During the 2021/2022 vegetative cycle, the Dão region had a rainfall of 993mm, mainly concentrated in a phase of vegetative rest and flowering. During maturation it was necessary to resort to irrigation, keeping the crop under moderate water stress. The end of the cycle characterized by large thermal amplitudes. Careful maturation control determined that the harvest would take place on September 22nd, immediately before the rains that occurred later, 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.

## TASTING NOTES

Intense ruby color. Expressive aroma with red fruit and complex notes of truffles in perfect harmony with the light toast of French oak. In the mouth it is concentrated, fresh and elegant with tannins ensuring evolution over several years.

### PRODUCED QUANTITIES

15.000 bottles



PRESENCE OF SULPHITES