



2018

FONTE DO OURO GRANDE RESERVA RED

Region
Dão

Soil
Granite

Elevation
200m

Alcohol
13%

Vineyard Fonte do Ouro

Grape Varieties Touriga Nacional, Tinta Roriz, Jaen

Vinification After destemmed, the grapes go through a cold maceration for 3 days, before entering alcoholic fermentation with a long and gentle maceration with delestage, in order to extract the maximum potential from these magnificent grape varieties.

Aging The malo-lactic fermentation was developed in new french Allier oak barriques and aged in there for 18 months.

Tasting Notes Intense black fruit aroma, such as blackcurrant, combined with the floral, balsamic and spiciness characteristic of Allier oak. Full-bodied with robust but polished tannins with a remarkable acidity and freshness where the black fruit and the chocolate are the highlights. It shows a full, concentrated and complex wine with great aging potential. Balanced, expressive, long and persistent.

Reviews [2018 Vintage](#)

Wines of Portugal 2024: Premium Gold

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