

FORMA DE ARTE
RESERVA
DOTEJO DOC 2014, RED



WINE FACT SHEET

Country of Origin: Portugal

Type: Red wine – Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP). **Special designation:** Reserva.

Vintage: 2014

Volume: 750 ml **Seal:** Natural cork.

EAN CODE: 5 601841 403507

Grape varieties: Touriga Nacional (50%), Cabernet Sauvignon (50%).

Tasting Notes: Made with Touriga Nacional and Cabernet Sauvignon grapes, grown in our 30 year old vineyards, rooted in fertile alluvial sandy soil. Forma de Arte is the true expression of our Terroir, showing freshness, complexity and a great ability to pair with food.

Food Pairing: Spicy dishes, meat and strong cheese.

Serve at: 17°C (63°F).

Vinification: Fermented in stainless steel tanks with programmable pumping-over and under the controlled temperature of 25°C. Aged in French oak barrels for 9 months.

Winemaker: Luís Santos.

Alcohol: 13.5% by Vol. **pH:** 3.60

Total acidity: 5.8 g/l **Density:** 0.9927 g/ml @20°C

Residual sugar: 2.0 g/l

