

Duque de Viseu,
Dão Tinto 2020
 Dão, Portugal



Grape Varieties	39% Touriga Nacional 30% Tinta Roriz 19% Alfrocheiro 12% Jaen Tinto
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Winemaker	Beatriz Cabral de Almeida
Closure	Screwcap
ABV	13%
Residual Sugar	2.5g/L
Acidity	5.2g/L
Wine pH	3.75
Bottle Sizes	75cl
Notes	Sustainable

PRODUCER

Named after the Duke of Viseu, a title first held by Prince Henry the Navigator of Portugal, these modern wines are made at the Quinta dos Carvalhais winery by Beatriz Cabral de Almeida. A blend of estate-grown fruit from Quinta dos Carvalhais and fruit bought in from trusted growers, the wines are vibrant and fruit forward and showcase the signature freshness of the Dão region.

VINEYARDS

This wine is made from a mixture of fruit from the Quinta dos Carvalhais estate and grapes bought-in from carefully selected growers who adhere to sustainable practices. The estate vineyards are planted on poor granite soils with indigenous Dão varieties. The vines are grown at an altitude of 465-500 metres above sea level and cool nights counteract the warmth of the days, ensuring that the grapes undergo a slow ripening process and retain a fresh acidity whilst accumulating concentrated varietal aromas.

VINTAGE

The 2020 vintage in the Dão got off to a tricky start with spring rains and frosts at the beginning of April. These damaged the new shoots and caused a significant reduction in yields. The summer was dry and hot and featured the hottest July in the last 30 years. This accelerated the growing cycle and required careful canopy management to avoid sunburn. Some rainfall in mid-August gave the vines the boost needed to undergo the final stages of ripening during the heat that continued in September. 2020 is one of the earliest harvests on record in the Dão, starting at the end of August and finishing in early October. The grapes harvested were of excellent quality with great aromatics and freshness.

VINIFICATION

The different varieties in the blend were harvested and vinified separately. Upon arrival at the winery, the grapes were destemmed and then gently crushed before being transferred to temperature-controlled stainless-steel fermentation vats. Fermentation lasted around six days, during which time several pump overs took place in order to gently extract aromas and phenolic compounds from the skins. After fermentation, 30% of the blend was aged for six months in French oak, while the rest of the wine remained in stainless-steel tanks.

TASTING NOTES

Ruby red in colour, with aromas of blackberries, cherries and raspberries married with floral nuances and hints of balsamic. The palate is ripe and smooth, with velvety tannins and a vibrant acidity which carries the flavours onto the fresh finish.