



DOURO

J. CABRAL ALMEIDA

NORTH, PORTUGAL



## Omnia

VINHA AO ALTO RED

### VARIETAL

Field Blend of eight varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Francisca, Tinto Cão, Tinta Amarela and Mourisco.

### VINTAGE

2017

### REGION

Cima Corgo - Douro

### HARVEST

Hand-harvested

**WINEMAKING** Careful hand-sorting of the grapes with complete destemming without crushing. Short cold-maceration in lagares for a 4 hour foot-trodding process. After fermentation starts, the must is transferred to stainless steel vats to ferment for 20 days at the medium temperature of 26°C (79°F). After fermentation ends, the wine is pressed and racked only using the free-run juice to make this wine.

### CHEMICAL ANALYSIS

ALCOHOL 13.5% TOTAL ACIDITY 5.4g/L pH 3.6

**AGEING** The malolactic fermentation and aging is done in new and second year french oak barrels for 36 months.

**TASTING NOTES** The nose shows notes of oak, violet, plums and cherries. It has a taste of red berries, plums and a slight earthy taste. Beautiful soft tannins, with rich fruit flavours ending with great balance and elegance. With a good structure, the wine is full bodied with a wonderful texture, fine grained tannins and a silky finish.