



DRUIDA *Single 2018*

This wine rises from 500 meters above sea level in the granite soils of the right bank of the Dão. These low yield vines are about 30 years old and produce grapes of high quality of the grape varieties Jaen, Alfocheiro and Touriga Nacional. This wine, seeks to express its "terroir": fresh, elegant and complex.

THE 2018 VINTAGE

It was a fairly cold and humid year overall with a rainy spring and a much colder than usual early summer. Ripening was very slow and the wines express that wonderful freshness. These grapes were picked in mid September and the result is a complex wine full of fresh and spicy character.

Winemaker: *Nuno Mira do Ó*

Tech Sheet

REGION: D.O.C. DÃO

VINTAGE: 2018

VARIETY: Jaen (40%), Alfocheiro (30%), Touriga Nacional (30%).

Nº BOTTLES: 4000 0,75 l + 100 Magnums 1,5 l

PRODUCER: VINHOS MIRA DO Ó (C2O, Lda.)

CLIMATE: Cold, windy and wet Autumn and winter. Mild Spring, dry and hot summer. Cold nights.

SOILS: Granite, witch clay.

WINEMAKING: Fermentation in open "lagares", with foot treading.

MATURATION: 18 months in French oak barrels (30% new).

Bottled in June 2020 and maturing in bottle ver since.

ANALYSIS

Alcohol: 13 %

pH: 3,65

Total acidity: 5,88 g/l

Volatile acidity: 0,53 g/l

Residual sugar: 0,5 g/l

TASTING NOTES

Ruby color, with notes of black Pepper, cinnamon, cherry, violet flowers and a fine vegetable freshness. Elegance and structure in the mouth, with engaging and silky tanins. The unique combination of elegance and power that the region of Dão gives us is evident in this wine.

OTHER NOTES

Good aging potential.

Store lying down in fresh cellar.

Drink at a temperature of 16°-17°C.

Vinhos Mira do Ó - C2O, Lda. - PORTUGAL
support@miradoovinhos.com - www.miradoovinhos.com

