



Quinta da Mariposa Reserva, Dão, Portugal, 2016

Winemaking

The grapes were harvested manually into small 20kg boxes, with a pre-selection in the vineyard. The composition of the blend varies with the yields of each variety in the plot. After total destemming the grapes go to a traditional granite "lagar", where they macerate for about 48 hours, under temperature control. The fermentation is slow, under controlled temperature, and the assemblies are made by foot treading. This wine is aged for 1 year in used French oak barrels of 225 and 500L.

Tasting Note

Deep ruby in colour with lilac shades. Complex, with notes of wild berries and spice, showing the beautifully presented Touriga Nacional with its integrated barrel notes. The palate is full and ripe, with firm but satin tannins.

Food Matching

Beef wellington, aged beef and charcuterie.



Product code: 3826

Technical Details

Varieties:

Touriga Nacional 50%
Tinta Roriz 30%
Alfrocheiro 20%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: French Oak 225 and 500 and 500 litre barrels.

% wine oaked: 50

% new oak: 10

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